

SOUTHWEST CHICKEN TACO WRAP

YIELD: 100 10" wraps

Chef Sam Icklan

I can say without a doubt if there is one thing kids love, it's tacos! This wrap takes all the great flavors of a Tex-Mex style taco and freshens it up with diced chicken, a homemade sauce and crisp Romaine lettuce. It's simple to make, travels well for remote meal service and is sure to be a crowd pleaser in the summertime as well as during the school year. The different flavor tortillas are optional, but I find if you can get them, they give these wraps striking visual appeal! Try making it with our homemade Pico de Gallo recipe instead of jarred salsa or adding some pickled red onions on the side to really take this dish over the top.

INGREDIENTS

- 12.5# diced chicken, thawed from frozen
- 50 10" spinach tortillas
- 50 10" sun-dried tomato tortillas
- 1 quart mayonnaise
- 6 cups salsa
- ½ cup lime juice
- ¼ cup chili powder
- ¼ cup garlic powder
- 2 TBSP chipotle chili powder
- 2 TBSP ground cumin
- 2 TBSP ground paprika
- 1 TBSP ground black pepper
- 6.25# cheddar cheese
- 6.25# chopped Romaine lettuce

DIRECTIONS

1. In large bowl, combine mayonnaise, salsa, lime juice, spices and mix well. Pour dressing over diced chicken and toss until coated.
2. Build wraps. Place 2 oz. chicken mixture, 1 oz. cheddar cheese and ½ cup chopped Romaine on each wrap and roll like a burrito.
3. Cut each wrap in half on the bias and place in a hotel pan. Wraps may be served immediately or kept cold under refrigeration until service.

RECIPE NOTES - SOUTHWEST CHICKEN TACO WRAP

Recipe credits as 3 oz. M/MA, 2 oz. grain equivalent & 1/4 cup dark green vegetable
Nutritional information per serving*: 329 calories; 5.17 g sat. fat; 699 mg sodium; 26 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*