



RC Product Code: 43404

# Spicy Fajita Chicken Wrap

with Premium Artisan Spicy Whole Grain Breded Chicken Tenders, Fully Cooked

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**Serving Size:** 1 Wrap  
**Yield:** 100 servings  
**Contribution:** 1 oz Meat/Meat Alternate, 2 oz Grain,  
 1/2 cup Dark Green Vegetable, 1/4 cup other Vegetable  
**Smart Snack:** Smart Snack Compliant



SmartSnack Artisan Spicy

## Nutritional Information for 1 Wrap

|                          |        |                                |     |
|--------------------------|--------|--------------------------------|-----|
| <b>Portion</b>           | 1 Wrap | <b>Cholesterol (mg)</b>        | 25  |
| <b>Calories</b>          | 272    | <b>Sodium (mg)</b>             | 508 |
| <b>Total Fat (g)</b>     | 7.1    | <b>Total Carbohydrates (g)</b> | 38  |
| <b>Saturated Fat (g)</b> | 2.3    | <b>Sugar (g)</b>               | >1  |
| <b>Trans Fat (g)</b>     | 0      | <b>Protein (g)</b>             | 15  |
| <b>Sugar (g)</b>         | 3.6    |                                |     |

| Ingredients  | Amount   | Instructions  |
|--|----------|---|
| Premium Artisan Spicy Whole Grain Breded Chicken Tenders, Fully Cooked | 15 lbs   | Place breaded tenderloins in single layer on large sheet pan, heat in 350°F convection oven for 10-12 minutes or until tenderloins reach an internal temperature of 165° F. |
| Salsa Verde  | 1 gal    | Coarse chop and mix the peppers and onions. Spread in single layer on sheet pan. Bake in 350° F oven for 10-15 minutes until fork tender.                                   |
| Romaine  | 4.5 lbs  | Clean and shred Romaine.  |
| Red Peppers  | 2.25 lbs | Place tortilla on deli paper wrap. Spread 1 oz of Salsa Verde on top half of tortilla.  |
| Green Peppers  | 2.25 lbs | Add 1 tenderloin, 1 cup shredded romaine and 1/4 cup pepper and onion mixture.  |
| Onions   | 2.25 lbs | Tuck sides and roll. Wrap in deli paper.  |
| Whole Grain Tortillas<br>8" USDA # 110394                              |          | Right before serving cut on diagonal.   |

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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