



RC Product Code: 91402

# Mango Jalapeno Meatball Wrap

with Kickin' Chicken Meatball with Real Mango and Real Jalapeno, Fully Cooked

[www.richchicks.com](http://www.richchicks.com)

**Serving Size:** 1 wrap  
**Yield:** 100 servings  
**Contribution:** 2oz meat/meat alternate, 1.5oz, 1/2cup other vegetables

## Nutritional Information for Mango Jalapeno Meatball Wrap

<b>Portion</b>	1 wrap	<b>Cholesterol (mg)</b>	56
<b>Calories</b>	282	<b>Sodium (mg)</b>	716
<b>Total Fat (g)</b>	8	<b>Total Carbohydrates (g)</b>	37
<b>Saturated Fat (g)</b>	3.3	<b>Sugar (g)</b>	7
<b>Trans Fat (g)</b>	0	<b>Protein (g)</b>	16

<b>Ingredients</b>	<b>Amount</b>	<b>Instructions</b>
Rich Chicks Mango Jalapeno Meatballs	20lbs	Place meatballs in single layer in hotel pan, cover with foil, heat in 350° F convection oven for 14-16 minutes or until meatballs reach an internal temperature of 165° F.
Salsa Verde	1gal	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.
Red Peppers	3.6lbs	Place tortilla on deli paper wrap. Spread 1 oz of the Salsa Verde on tortilla. Add 5 meatballs and 1/2cup of vegetable mixture. Tuck sides and roll.
Green Peppers	3.6lbs	Right before serving cut on diagonal.
Onions	3.6lbs	
Whole Grain Tortillas 8" Diameter USDA #110394	9 dozen	

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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