



## Sriracha Chicken Salad Wrap

Main Dishes

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings		Directions
	Weight	Measure	
Dannon plain fat-free Greek yogurt	10 oz.	1½ cups	<ol style="list-style-type: none"> <li>Place yogurt in bowl and mix with Sriracha hot sauce, garlic, onion, and oil. Mix thoroughly.</li> <li>Portion ¼ cup slaw onto center of each tortilla. Then portion ¼ cup chicken on top of slaw.</li> <li>Place 1 Tbsp. of yogurt mixture down center of chicken. Roll in the form of a burrito and seal.</li> <li>CCP: Hold for cold service at 41° F or lower.</li> <li>Serve 1 wrap.</li> </ol>
Sriracha hot sauce	1.5 oz.	1.5 fl. oz.	
McCormick granulated garlic	0.3 oz.	2.5 tsp.	
McCormick dry minced onion	0.6 oz.	1 Tbsp. + 1 tsp.	
Canola oil	1 oz.	1 Tbsp. + 1 tsp.	
Asian Slaw <i>(separate recipe)</i>	6 lb. 3 oz.	2 gal	
Frozen, cooked diced chicken, thawed, ½" pieces	10 lbs.	2 gal 1 qt.	
Whole-wheat tortillas, 10"	6.94 lbs.	50	

### Serving:

1 wrap provides 2 oz. equivalent meat/meat alternate, ¼ cup vegetable, and 1¾ oz. equivalent grains.

### Yield:

50 servings:

### Nutrients Per Serving

Calories	263 kcal	Saturated Fat	1.17 g	Iron	1.90 mg
Protein	27.62 g	Cholesterol	0.68 mg	Calcium	87.62 mg
Carbohydrates	27.00 g	Vitamin A	0.62 IU	Sodium	550.28 mg
Total Fat	6.30 g	Vitamin C	22.83 mg	Dietary Fiber	5.12 g