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Recipe Name:	Wrap, Chicken Caesar	Recipe Total Yield			
		Weight	25 lb		
Category / Sub-Category:		Servings	By Weight	By Volume	Each Total
		Elementary Servings	6.7 oz		1
		Secondary Servings	6.7 oz		1
Serving Guidelines					
Type of Pan:	2" Hotel Pan	Analysis	Meat / Meat Alternate (oz)	Grains / Breads (Servings)	Vegetables / Fruits (Cups)
Number of Pans Needed:	6.25	Elementary	3	2	0.5
Elementary Portions Per Pan:	16	Secondary	3	2	0.5
Secondary Portions Per Pan:	16				
Elementary Serving Utensil:	tongs				
Secondary Serving Utensil:	tongs				

Ingredients	Instruction	As Purchased	Prepped by Weight	Prepped by Volume	Prepped Each
Chicken, Diced Cooked	Thawed under refrigeration	18.75 lb	18.75 lb	4 gal, 1 pt	
Lettuce, Romaine	cored, shredded, washed	9 lb	6.25 lb	3 gal, 1 pt	
Tortilla, Flour Whole Grain 10 inch		100 TORT (10"/2.5 OZ)			100
<u>Dressing, Caesar</u>	chilled			3 qt, 8 Tbsp	

Method

1. In a large container, toss the chicken with the Caesar dressing.
2. Using an 4 oz spoodle, place 4 oz of chicken mixture (check weight) onto the bottom half of a tortilla.
3. Cover with 1 oz (1/2 cup) of shredded lettuce.
4. Fold in sides and roll up beginning with the end nearest you.
5. Hold wraps cold per HACCP SOP.

Source URL: <http://www.thelunchbox.org/menus-recipes/recipes/wrap-chicken-caesar>

Links:

- [1] <http://www.thelunchbox.org/category/recipe-course/lunch>
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