



Sriracha Chicken Salad Wrap

This recipe was developed in partnership with National Dairy Council®, The Dannon Company, Inc., Sodexo USA, Inc. and McCormick. Special thanks to the American Dairy Association Mideast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.

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Main Dishes

Recipe HACCP Process: #2 Same Day Service

Ingredients	50 Servings		Directions
	Weight	Measure	
Dannon plain fat-free Greek yogurt	10 oz.	1⅓ cups	<ol style="list-style-type: none"> Place yogurt in bowl and mix with Sriracha hot sauce, garlic, onion, and oil. Mix thoroughly. Portion ¼ cup slaw onto center of each tortilla. Then portion ¼ cup chicken on top of slaw. Place 1 Tbsp. of yogurt mixture down center of chicken. Roll in the form of a burrito and seal. CCP: Hold for cold service at 41° F or lower. Serve 1 wrap.
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