



RC Product Code: 91402

Crunchy Mango Jalapeno Meatball Wrap

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

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

Nutritional Information Crunchy Mango Jalapeno Meatball Wrap

Portion	1 wrap	Cholesterol (mg)	56
Calories	359	Sodium (mg)	790
Total Fat (g)	14	Total Carbohydrates (g)	42
Saturated Fat (g)	4.6	Sugar (g)	15
Trans Fat (g)	0	Protein (g)	16

Ingredients	Amount	Instructions
Rich Chicks Mango Jalapeno Meatballs	20 lbs	Place 5 lbs of meatballs in full pan, cover with foil, heat in 350° F oven for 30 minutes or until internal temperature
Fresh Broccoli (Shredded)	6 lbs	Toss broccoli, carrots and spinach with poppy seed dressing. (This can be done a day ahead)
Fresh Carrots (Shredded)	4 lbs	
Fresh Baby Spinach (Chopped)	1 lb 9 oz	Place tortilla on deli paper wrap. Using No 8 scoop, place 1/2 cup vegetable mixture in center of tortilla. Add 5 meatballs. Tuck sides and roll. Wrap in deli paper.
Poppy Seed Dressing (See Recipe Below)	3 qts	
Whole grain rich 8" Tortillas	100 each	Slice on diagonal and serve.

Poppy Seed Dressing	Amount	Yield 100 Servings
Light Mayonnaise	1 qt	
White Vinegar	3 cups	
Sugar	1 qt	
Poppy Seeds	1/4 cup + 1 1/3 tbsp	Combine mayonnaise, vinegar, sugar, poppy seeds, onion powder, garlic powder and chili powder. Mix well.
Onion Powder	1/2 cup	
Garlic Powder	1/2 cup	
Chili Powder	1/2 cup	

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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