

HAM AND CHEESE WRAP (WGR)

MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 1½ oz. eq. enriched grains, 1/8 cup other vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 wrap

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Ham, Cooked, Smoked, Boneless, #1053	8 pounds
Cheese, Cream, (Lite Neufchatel), #1302	12 ounces , , softened
Tortilla, Soft Flour, 8" , #1222	50 tortillas
Cheese, American Process, Sliced, #1308	3 pounds + 2 ounces
Lettuce, Shredded, #4008	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	1 pound + 8 ounces

DIRECTIONS

- Thinly slice the ham and weigh 2½ ounces portion to determine the portion size. Cover the ham with plastic wrap and refrigerate until ready for assembly.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.

- TRIMMINGS:

- Rinse the tomatoes under cool, running water, then drain them thoroughly.
- Core the tomatoes then dice them into ½ inch pieces.
- Cover and reframe rate until ready for assembly.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.

- SANDWICH ASSEMBLY:

- Thaw the tortillas according to package directions.
- Spread tortillas with a very thin layer of softened cream cheese.
- Layer 2½ ounces of ham, 1 ounce (two ½ ounce slices) of cheese, ¼ cup shredded lettuce, and 1 tablespoon diced tomatoes in the center of each tortilla.
- Fold 2 sides of wrap 1 inch over the filling.
- Roll tightly as for jelly roll, starting to roll from the side and over the filling.
- Cut in half diagonally. (See MRS 798 - Turkey and Cheese Wrap for stepwise pictures of making a wrap).
- Wraps may be wrapped in deli paper, waxed paper, foil, or plastic wrap.
- Place each wrap in steamtable pans (12" x 20" x 21" x 2") lined with pan liners.
- Prepare in batches to maintain quality.

Serve immediately, or cover and place under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

- Portion 1 wrap (2 halves) per serving. Each portion provides 3 oz. eq. meat/meat alternate, 1½ oz. eq. enriched grains, and 1/8 cup other vegetable.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

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PRODUCTION NOTES

Use USDA Foods products when available.
 Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
 If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
 "Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for sandwiches.

SERVING NOTES

Have condiments available for selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

Alternate instructions: Assemble sandwiches on the serving line.

NUTRIENTS PER SERVING

Calories	343	Dietary Fiber	1.73 g	Sodium	1261.00 mg	Sat. Fat	9.06 g
Carbohydrates	27.09 g	Protein	24.98 g	Total Fat	16.01 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF HAM AND CHEESE WRAP (WGR)

1.



1 serving of Ham and Cheese Wrap