MEAL COMPONENT CONTRIBUTION:
3 oz. eq. meat/meat alternate, $1 ½$ 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 $\mathbf{5 0}$ 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

1. Thinly slice the ham and weigh $21 / 2$ 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.
2. TRIMMINGS:

- Rinse the tomatoes under cool, running water, then drain them thoroughly.
- Core the tomatoes then dice them into $1 / 2$ inch pieces.
- Cover and refrige rate until ready for assembly.

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

- Thaw the tortillas according to package directions.
- Spread tortillas with a very thin layer of softened cream cheese.
- Layer $21 / 2$ ounces of ham, 1 ounce (two $1 / 2$ ounce slices) of cheese, $1 / 4$ 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" x20" x2102") 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.
4. Portion 1 wrap ( 2 halves) per serving. Each portion provides 3 oz. eq. meat/meat alternate, $1 \frac{1}{2}$ 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.

## HAM AND CHEESE WRAP (WGR)

## 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

