

# HAM AND CHEESE WRAP

## MEAL COMPONENT CONTRIBUTION:

3 oz. eq. meat/meat alternate, 1¼ oz. eq. whole 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

- Thaw the ham and cheese in the refrigerator. Thaw the tortillas according to package directions. Soften the cream cheese on the day of assembly.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Thinly slice the ham. Weigh 2½ ounces of sliced ham to determine portion size.
- Cover the sliced ham with plastic wrap and refrigerate it 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 refrigerate the tomatoes until ready for sandwich assembly.
  - Have shredded lettuce ready for sandwich assembly.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- WRAP ASSEMBLY:
  - Spread a very thin layer of softened cream cheese onto each tortilla.
  - Layer 2½ ounces of sliced ham, 1 ounce (two ½-ounce slices) of cheese, ¼ cup of shredded lettuce, and 1 tablespoon of 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 each sandwich in half diagonally. (See MRS 4360 - Turkey and Cheese Wrap for stepwise pictures of making a wrap).
  - Wraps may be wrapped in deli paper, waxed paper, foil sheets, or plastic wrap.
  - Place each wrap in steamtable pans (12" x 20" x 2½") lined with pan liners.
  - Prepare in batches to maintain quality.
 Serve the wraps immediately, or cover and place under refrigeration until ready for service.  
CCP: Cover and 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, 1¼ oz. eq. whole 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

- Thaw the ham and cheese in the refrigerator.
- Thaw the tortillas according to package directions.
- Soften the cream cheese on the day of assembly.
- Use USDA Foods products when available.

## SERVING NOTES

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

## PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

## MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

## NUTRIENTS PER SERVING

Calories	310	Dietary Fiber	2.38 g	Sodium	1433.00 mg	Sat. Fat	8.20 g
Carbohydrates	29.00 g	Protein	18.00 g	Total Fat	16.20 g	Trans Fat	0.00 g

## ILLUSTRATED PRESENTATION OF HAM AND CHEESE WRAP

1.



1 serving of Ham and Cheese Wrap