

TUNA RANCH WRAP

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1¼ oz. eq. whole grains, 1/8 cup red/orange vegetable, and 1/8 cup dark green vegetable

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

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES
(RED/ORANGE) : VEGETABLES (DARK GREEN)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Dressing, Ranch, Dry Mix, #2244	1/8 package
Milk, Fluid, Buttermilk, Cultured, Lowfat	1 cup
Mayonnaise, Reduced Calorie, Bulk, #2249	1 cup
Tomatoes, Whole, Red, Ripe, Raw, #4110	18 3/4 medium, whole + 2 ounces
Romaine, Chopped, Fresh, #4017	6 pounds + 4 ounces
Tuna, Chunk Light, #2518	6 pounds + 8 ounces
Cheese, Parmesan, Grated, #1304	2 cups
Tortilla, Soft Flour, 8" , #1222	50 tortillas
Cheese, Cream, (Lite Neufchatel), #1302	12 ounces , softened

DIRECTIONS

1. Prepare the ranch dressing according to package directions.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for wrap assembly.

2. TRIMMINGS:

- Rinse the tomatoes under cool, running water, then drain them thoroughly.
- Core the tomatoes, then dice them into ½-inch pieces, then drain the juice.
- If the romaine is not prewashed, rinse under cold running water, then drain thoroughly. If needed, chop the romaine into bitesize pieces.
- Cover and refrigerate until ready for sandwich assembly.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for wrap assembly.

3. FILLING ASSEMBLY:

- Drain the liquid from the tuna.
- Mix together the drained tuna, lettuce, tomatoes, parmesan cheese, and ranch dressing.
- Cover and refrigerate until ready for sandwich assembly.

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

4. SANDWICH ASSEMBLY:

- Thaw tortillas according to package directions.
- Spread each tortilla with a thin layer of softened cream cheese.
- Place a #8 scoop of tuna mixture in the center of each tortilla.
- Fold 2 sides of wrap 1 inch over the filling.
- Roll the tortilla tightly, as for a jelly roll, starting to roll from the side and over the filling.
- Cut the wrap in half diagonally.
- Wraps may be wrapped in deli paper, waxed paper, foil, or plastic wrap.
- Place each sandwich in a steamtable pan (12" x 20" x 2½") lined with pan liners.
- Prepare in batches to maintain quality.

Serve 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.

TUNA RANCH WRAP

DIRECTIONS

- Portion one wrap (2 halves) for each serving. Each portion provides 2 oz. eq. meat/meat alternate, 1¼ oz. eq. whole grains, 1/8 cup red/orange vegetable, and 1/8 cup dark green vegetable.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any unassembled leftover ingredients. Discard assembled sandwiches. Refrigerate at 41 degrees F or lower.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

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.

NUTRIENTS PER SERVING

Calories	245	Dietary Fiber	4.00 g	Sodium	548.43 mg	Sat. Fat	3.61 g
Carbohydrates	24.08 g	Protein	19.92 g	Total Fat	8.32 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF TUNA RANCH WRAP

1.



1 serving of Tuna Ranch Wrap.