

HAM AND CHEESE WRAP - USDA FOODS

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

1. 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.

2. Weigh 2½ ounces of sliced ham to determine the portion size.
3. 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.

4. 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.

5. 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.

6. 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.

HAM AND CHEESE WRAP - USDA FOODS

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 | 290 | Dietary Fiber | 2.38 g | Sodium | 919.00 mg | Sat. Fat | 7.60 g |
| Carbohydrates | 27.00 g | Protein | 20.40 g | Total Fat | 13.80 g | Trans Fat | 0.00 g |

ILLUSTRATED PRESENTATION OF HAM AND CHEESE WRAP - USDA FOODS

1.



1 serving of Ham and Cheese Wrap