**Southwest Wrap**

*Adapted from*

**Process # 2 – Same Day Service**

**YIELD: 100 Servings**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Ingredients | Weight | Measure | Weight | Measure |
| Tomato or Spinach Wrap (12”) | 48 | each |  |  |
| Black Beans (canned) | 1  | # 10 can |  |  |
| Roma Tomatoes (chopped) | ½  | # 10 can |  |  |
| Red bell pepper (chopped) | 8 | each |  |  |
| Green bell pepper (chopped) |  8 | each |  |  |
| Rotel (drained) | 8 | can |  |  |
| Cilantro | 1 | cup |  |  |
| Chili powder | ½  | cup |  |  |
| Fresh Garlic (chopped) | ½  | cup |  |  |
| Romaine ( chopped) | 2  | heads |  |  |

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

**Preparation**

1. Mix together black beans, roma tomatoes, red and green bell peppers, rotel cilantro, chili powder, fresh garlic.

2. Lay out wraps, spread black bean mixture, top with lettuce and roll up.

3. Cut in half or as small as needed*.*

*HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.*

*HACCP Critical Control Point: Hold at internal temperature of 135°F or above.*

*HACCP Critical Control Point: Reheat* leftover produce to 165°F or higher; reheat product only once.

**Serving Information**

**Serve one half of sandwich with 4 oz. pasta.**

**Nutrition Information** \*From USDA Nutrient Database

**Calories: Total Fat: Saturated Fat: Carbohydrate: Protein: Sodium:**

**Vitamin A: Vitamin C: Calcium: Iron: Folic Acid**