

CHICKEN CAESAR ROLLUP SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
316 cal	41 g	26 g	6 g	52 mg	718 mg	181 mg

Ingredient

CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 COOKING SPRAY, NONSTICK
 SALAD DRESSING, CAESAR, FAT FREE
 CHEESE, PARMESAN, GRATED
 LETTUCE, ROMAINE, FRESH
 TOMATOES, FRESH, CHOPPED
 TORTILLAS, WHEAT, 10 INCH

Weight

17 lbs
 1-1/2 oz
 6-7/8 lbs
 1-1/8 lbs
 8 lbs
 12 lbs
 12-3/8 lbs

Measure

3 tbsp
 3 qts 1 cup
 1 qts 1 cup
 4 gal 1/4 qts
 1 gal 3-5/8 qts
 100 each

Issue

8-1/2 lbs
 12-1/4 lbs

Method

- 1 Wash chicken breasts thoroughly under cold running water. Drain well. Remove excess fat. Cut breasts into 1/2 inch cubes.
- 2 Lightly spray grill with cooking spray.
- 3 Grill chicken cubes 3 to 5 minutes while tossing intermittently; lightly spray with cooking spray as needed. Grill until lightly browned. CCP: Internal temperature must reach 165 F. or higher is reached for 15 seconds.
- 4 Combine chicken, caesar dressing and parmesan cheese; cover. CCP: Refrigerate at 41 F. or lower for use in Step 8.
- 5 Cut romaine into 1/2-inch strips. Toss romaine and tomatoes together.
- 6 Wrap tortillas in foil; place in warm oven (150 F.) or in a warmer 15 minutes or until warm and pliable.
- 7 Place about 3/4 cup romaine mixture on warmed tortilla.
- 8 Distribute 1/4 cup chicken cubes over romaine mixture.
- 9 Roll up tortilla; wrap with parchment, wax paper, or foil. CCP: Hold for service at 41 F. or lower.

Notes

- 1 In Step 4, 13 lb frozen, cooked, diced, thawed (RTU) chicken may be used. Omit Steps 1 through 3. Follow Steps 4 through 9.