

MEXICAN TURKEY WRAP

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	41 g	28 g	6 g	52 mg	509 mg	159 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
TOMATOES,CANNED,DICED,INCL LIQUIDS	6-7/8 lbs	3 qts	
CORN,FROZEN,WHOLE KERNEL	4 lbs	2 qts 3 cup	
PEPPERS,GREEN,FRESH,CHOPPED	2-1/2 lbs	1 qts 3-5/8 cup	3 lbs
ONIONS,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-3/8 cup	2-1/2 lbs
TOMATO PASTE,CANNED	1-1/2 lbs	2-1/2 cup	
VINEGAR,DISTILLED	13-7/8 oz	1-5/8 cup	
SEASONING, SANTE FE	6-7/8 oz	2 cup	
TURKEY,BREAST,COOKED,DICED	13 lbs		
TORTILLAS,FLOUR,10 INCH	12-3/8 lbs		
CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED	3-1/8 lbs	3 qts 1/2 cup	

**Method**

- 1 Add tomatoes, corn, peppers, onions, tomato paste, vinegar, and Sante Fe Style seasoning to steam jacketed kettle or stockpot. Stir.
- 2 Bring to a boil; reduce heat; simmer, covered, 5 to 7 minutes stirring frequently.
- 3 Add turkey to sauce/vegetable mixture; stir well. Bring to a simmer; cover; simmer 5 to 7 minutes stirring frequently to prevent sticking. CCP: Temperature must register 165 F. or higher for 15 seconds. Remove from heat. CCP: Hold at 140 F. or higher for use in Step 5.
- 4 Wrap tortillas in foil; place in warm oven (about 150 F.) or in a warmer 15 minutes or until warm and pliable.
- 5 Place 1/2 cup, 1-No. 8 scoop of turkey filling in the center of each warmed tortilla.
- 6 Evenly distribute 2 tablespoon shredded cheese over turkey filling.
- 7 Fold up front of tortilla to cover filling; fold in sides of tortilla; roll tightly to the back of tortilla like a burrito. Wrap with parchment, wax paper or foil. CCP: Serve immediately or hold for service at 140 F. or higher.