



## **Islanders Chicken Wrap**

Island Seasoned pulled chicken served with tropical seasoned rice pilaf studded with peppers, onions and coconut, garnished with a roasted pineapple relish. Served with an option of Sriracha hot sauce

*Yield: 10 Wraps*

<b>Ingredients</b>	<b>Amount</b>
Island Seasoned Chicken (see sub-recipe)	35 oz.
Tropical Rice Pilaf (see sub-recipe)	15 oz.
Pineapple Relish (see sub-recipe)	20 oz.
Whole Grain Tortilla	10 ea.
FR Peppers & Onions strips (commercial product)	20 oz.
Sriracha Hot Sauce	optional

### **DIRECTIONS:**

1. Place 1.5 oz. of the prepared Tropical Rice Pilaf into the center of the tortilla and spread the rice out to each side to form a strip in the center of the tortilla. Leaving 1.5" on each side free of rice.
2. Place 2 oz. of fire roasted pepper & onions strips directly next to the rice.
3. Top the tropical rice with 3.5 oz. of the prepared Island Seasoned Pulled Chicken.
4. Top the chicken with 2 oz. of the pineapple relish.
5. Fold/wrap the tortilla into a burrito shape and using a sharp knife cut in half.
6. Serve immediately.

### **TYSON® PRODUCTS USED:**

*#46021-928 FC 100% All Natural\*, Low Sodium Pulled Reverse Blend 65/35 Dark/White Meat*

## **Island Seasoned Chicken**

Islanders Chicken Wrap

Yield: 7 3/4 pounds

Ingredients	Amount
FC 100% FC 100% All Natural*, Low Sodium Pulled Reverse Blend 65/35 Dark/White Meat	20 C.
Orange juice	2 ½ C.
Jerk Seasoning, no salt, no msg	5 Tbsp.
Lime juice, bottled	5 Tbsp.
Garlic, granulated	5 tsp.
Thyme leaves, dry	5 tsp.
Coriander, ground	1¼ tsp.
Green Bell Pepper, small dice ¼"	2 ½ C.
Red Onion, small dice ¼"	2 ½ C.
Jalapeno Pepper, minced 1/8"	5 Tbsp.
Sriracha hot sauce	1 oz.
Black Pepper, cracked	1 ¼ tsp.

**DIRECTIONS:**

1. Mix all the ingredients (except for the pulled chicken) into a large mixing bowl.
2. Add the pulled chicken to the mixing bowl. Gently toss and mix the chicken and transfer to a 2" hotel pan and cover with aluminum foil. Place into a preheated 350F convection oven for 10 to 12 minutes.

## **Tropical Rice Pilaf**

Islanders Chicken Wrap

Yield: 15 Cups (approx. 99 oz.)

Ingredients	Amount	Amount
Brown Rice, Cooked	80.0 oz.	12 C
Green Bell Peppers, fresh, minced	4.0 oz.	¾ C
Red Bell Peppers, fresh, minced	3.5 oz.	2/3 C
Yellow Bell Peppers, fresh, minced	3.5 oz.	2/3 C
Pineapple Tidbits, drained, chopped	8.0 oz.	1 C

**DIRECTIONS:**

1. Use rice company instructions to cook rice, but include the green, red and yellow peppers and drained pineapple tidbits to the uncooked rice and water before cooking.
2. After cooking, fluff rice with forks and in the process; stir the vegetables that might have risen to the top of the rice during cooking. Stir gently to reincorporate the pineapple and peppers until they are evenly dispersed.

## **Pineapple Relish**

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*Yield: 1 ¼ Cup (11.6 oz.)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Pineapple tidbits, drained	0.75 oz.	1 C
Red Bell Peppers, small dice 1/4"	0.75 oz.	1/8 C
Green Bell Pepper, small dice ¼"	0.75 oz.	1/8 C
Lime juice, bottled	0.15 oz.	2 tsp
Jalapeno peppers, minced	0.1 oz.	1 Tbsp.
Cilantro, fresh chopped	0.1 oz.	1 Tbsp.
Cracked black pepper	To taste	

**DIRECTIONS:**

1. Mix all ingredients in a mixing bowl until all ingredients are evenly distributed.

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CN Portion	2.2 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	4.00
Saturated Fat (g)	1.00
Sodium (mg)	90
Carbs (g)	1
Protein (g)	14

