



## **Hawaiian BBQ Chicken Wrap**

Sweet BBQ glazed chicken stuffed into a whole grain tortilla with roasted pineapple salsa and shredded romaine lettuce.

*Servings: 10 Chicken Wraps (1 per serving)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Tyson® WG Breaded Golden Crispy MWWM Filets #70302-928		10 ea.
BBQ Sauce	6.50 oz.	? C
Mexican Original® 9" Whole Grain Tortillas, thawed		10 ea.
Roasted Pineapple Salsa (see sub-recipe)	15.50 oz.	2 ½ C
Romaine Lettuce Leaves, shredded	6 oz.	5 C

### **DIRECTIONS:**

1. Prepare the Roasted Pineapple Salsa the day prior to serving the chicken wrap by following the provided sub-recipe.
2. Cut the thawed chicken filets in half long ways to yield two equal-sized half pieces. Hold the halved filets covered under refrigeration at 38°F until ready to use.
3. Hold the thawed whole grain tortillas covered in a hot box at 145°F for 30-45 minutes so they are soft and pliable.
4. To build the chicken wraps layout the warm tortillas and evenly spread 1-tablespoon of the BBQ sauce down the middle of each tortilla. Next arrange 2 half-pieces of the cut chicken filets (1 filet total per wrap) side-by-side long ways atop the BBQ sauce. Top the chicken with a ¼-cup of the prepared Roasted Pineapple Salsa, and then top the salsa with a ½-cup of the shredded romaine lettuce. Roll up each tortilla burrito-style, closing both ends. Hold the built wraps covered under refrigeration at 38°F until ready to serve. One Hawaiian BBQ Chicken Wrap per serving.

### **TYSON® PRODUCTS USED:**

#70302-928, Tyson® WG Breaded Golden Crispy MWWM Filets

#23999-621, Mexican Original® 9" Whole Grain Rich Reduced Sodium Flour Tortillas

## **Roasted Pineapple Salsa**

Hawaiian BBQ Chicken Wrap

Yield: 2½-cups (approximately 15.50-ounces)

Ingredients	Amount	Amount
Pineapple Tidbits, canned, drained thoroughly	32.35 oz.	5 C
Red Bell Pepper, fresh, cut into a ¼” dice	2.30 oz.	7 Tbsp.
Cilantro Leaves, fresh, chopped	0.50 oz.	6 ½ Tbsp.
Red Onion, fresh, cut into a ¼” dice	1 oz.	3 ¼ Tbsp.
Lemon Juice, bottled	0.55 oz.	3? tsp
Pickled Jalapeno Pepper Slices, drained, minced	0.10 oz.	¾ tsp
Granulated Garlic		½ tsp
Ground Black Pepper		? tsp

**DIRECTIONS:**

1. Arrange the drained pineapple tidbits on a sheet pan lined with parchment paper that has been coated in non-stick cooking spray. Roast the pan of pineapple uncovered in a preheated 400°F convection oven, on high fan speed, for 14-18 minutes or until the pineapple is lightly browned. If necessary stir the pineapple 1-2 times during roasting for even browning. Before proceeding chill the roasted pineapple uncovered in the refrigerator until the maximum internal temperature reaches 40°F.
2. Next combine all the ingredients, including the chilled roasted pineapple, in a mixing bowl and gently mix together until thoroughly combined. Hold the prepared Roasted Pineapple Salsa covered under refrigeration at 38°F for a minimum of 30-minutes to allow the flavors to fully develop and blossom.

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CN Portion	1 piece
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	200
Total Fat (g)	9.00
Saturated Fat (g)	1.50
Sodium (mg)	290
Carbs (g)	9
Protein (g)	19

