



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)

| Ingredients | Amount | Amount |
|--|---------------|---------------|
| Tyson® Grilled Chicken Filets, thawed #70320-928 | | 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. Cook filets from frozen and place in a pre-heated, 350°F convection oven for approximately 16-20 minutes.
3. Cut the cooked grilled 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.
4. 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 on a sanitized work surface. 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:

#70320-928, Tyson® Grilled Whole Muscle Filets, Tyson Grilled Made with Whole Muscle Filet, 2.21-oz

#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) | 0.00 |
| Vegetable (oz) | 0.00 |
| Calories | 100 |
| Total Fat (g) | 4.00 |
| Saturated Fat (g) | 1.00 |
| Sodium (mg) | 300 |
| Carbs (g) | 2 |
| Protein (g) | 15 |

