

# Chicken Caesar Wrap - CACFP

## General Information

Recipe #	Category	Source
1990406	Lunch Entree 	Local

## Ingredients

Name	Quantity	Quantity + 2
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	1 lbs., 9 ½ oz.	
Spices, Italian Seasoning, 28oz, 1.75#, Monarch 207250	1 tbsp., 1 ½ tsp.	
Cheese, mozzarella, nonfat	3 oz.	
Parmesan cheese topping, fat free	3 oz.	
Salad dressing, caesar, fat-free	1 c. (1 NLEA serving)	
Tortilla, Whole Wheat, 9", 12/12ct, 17.7#, 2WG, Catallia, 40029	12 ½ tortilla	
Lettuce, cos or romaine, raw	1 lbs.	
Tomatoes, red, ripe, raw, year round average	13 oz.	

## Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Thaw chicken. Sprinkle evenly with seasoning mixture.
2. Toss the lettuce with dressing, cheeses, chicken, and tomatoes.
3. Assemble wrap: Place 3.5 oz of lettuce mixture and 2 oz of chicken on each tortilla and cut in half.

### One or Two Days Before Service:

Remove frozen product from freezer using oldest pack date first. Keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination. Cover, label, and date all products. Allow to thaw under refrigeration for 24 hours.

CCP: Thaw frozen TCS foods in a refrigerator that is 41°F or colder.

CCP: Follow HACCP cooler storage order guidelines to prevent cross-contamination.

### Day of Service:

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Do not refreeze product.



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Serving Size	Yield
1½ Each	25.00

## Nutrition Facts

Serving Size 1½ Each (108 gm)

Amount Per Serving	
Calories	148.684

		% Daily Value*
Total Fat	3.406 gm	5.24%
Saturated Fat	1.222 gm	6.108%
Trans Fat	0.000* gm	
Cholesterol	18.614 mg	6.205%
Sodium	353.807 mg	14.742%
Total Carbohydrate	17.838 gm	5.946%
Dietary Fiber	2.141 gm	8.564%
Total Sugars	2.165 gm	

Includes 0.000 * gm of Added Sugars		
Protein	11.493 gm	22.985%

Vitamin A	91.088* mcg RAE	10.121%
Vitamin C	2.756* mg	4.594%
Vitamin D	0.000 mcg	
Calcium	82.903 mg	8.29%
Iron	1.272 mg	7.068%
Potassium	368.730 mg	7.845%

Saturated Fat % of Calories	7.395 %
Added Sugar % of Calories	0.000 %

\* Indicates missing Nutrient Information.  
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

## Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

Dates

Last Updated  
01-05-2026

Created  
10-08-2025

Grains	1 oz
Dark Green	0.125 cups
Red/Orange	0.125 cups

Added Sugar Limitations ⓘ

Not applicable.

Vendors

- Catallia Premium Tortillas 🇲🇽
- Tyson Foods, Inc. 🇺🇸
- US Foods 🇺🇸

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