

## STANDARDIZED RECIPE

**Recipe Name: Loaded Roast Beef Wrap**

**Recipe No: 23-5**

Ingredients	For 12	Servings	For	Servings	Directions
	Weight	Measure	Weight	Measure	
<b>Sliced Roast beef (cooked)</b>	<b>3 lbs</b>				<b>Mix the Garlic seasoning and mayo together in a small bowl and set aside or put in a squeeze container. Toss Cheese, Peppers, Onions, Mushrooms together Set aside also.</b>  <b>To make wrap squeeze or spread some of the garlic mayo on tortilla add 4 oz of meat to the wrap and top with 1/3 cup of the veggie mix and spread evenly on meat.</b>  <b>Wrap tortilla up tight and place on tin foil sheet and wrap bake on 325 degrees F for 10-15 minutes or until hot. Remove and place in warming oven.</b>
<b>Cheese (Shredded)</b>	<b>6 oz.</b>				
<b>Peppers &amp; Onions (frozen)</b>	<b>8 oz</b>				
<b>Mushrooms</b>	<b>8 oz</b>				
<b>Garlic pepper</b>		<b>1 T</b>			
<b>Mayo</b>		<b>1 C</b>			
<b>Tortillas</b>	<b>12</b>				

Serving Size for Grades: 7-12 is: 1 ea (unit: cup, fl oz, each) Serving Utensil: \_\_\_\_\_

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Total Yield for \_\_\_\_\_ (# servings recipe makes) is: \_\_\_\_\_ (number) \_\_\_\_\_ (unit: lbs, gal, OR # pans and # servings/pan)

	Grades	Meat/Meat Alternate	Grains/Breads	Fruit/Vegetable
Meal Pattern Contribution:	7-12	2.5 oz	2 oz = 2 g/b serving(s)	1/4 Cup
	_____	_____ oz	_____ oz = _____ g/b serving(s)	_____ Cup