

GR-260430 · Roasted Vegetable Wrap with Hummus · 1 each · 50 servings

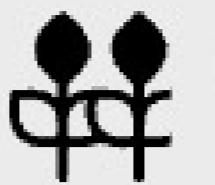
 Grain: 2

 Dark Green: 1/2

 Red/Orange: 1/4

 Beans, Peas, and Lentils: 1/4

 Other Veg: 5/8

 Wheat

 Sesame

Untagged ingredients

Mushrooms, white, fresh, raw, slices

3.25 lb

Squash, summer, all varieties, raw

3.5 lb

Oil, industrial, canola for salads, woks and light frying

0.5 c

Spices, garlic powder

3 tbsp

Spices, pepper, black

3 tbsp

Salt, table

1 tbsp

Carrots, raw, chopped

1.625 qt

Pepper & Onion, Fajita Blend

4 lb

Tortilla, Whole Wheat, 10"

50 each

Lettuce, green leaf, raw

50 cup shredded

Hummus, commercial

9.375 lb

1. Day of Service:

Pre-Prep: Clean and sanitize workstation.

Prep: Pull all equipment needed and place it on the workstation. Turn on convection oven to 350 F to pre-heat.

Pull spices and make spice mixture. Set it aside.

CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.

2. Prep: Pull all produce for roasting.

Wash as necessary if produce is not RTU: Ready to Use.

Wash your hands thoroughly and put on gloves.

Cut top and bottom off zucchini. Cut each into long thin strips. In a large bowl, mix sliced mushrooms, zucchini, peppers, and onions together. Toss vegetables with spice mixture, add oil, and toss again to mix well.

Place mixed seasoned vegetables on two lined sheet pans in one even layer. Do not overcrowd the pan or the vegetables will steam and not roast.

CCP: Prepare food at room temperature in two hours or less

3. Cook: Roast the vegetables at 350°F for 15-20 minutes or until veggies are softened and start to caramelize. CCP: Heat until an internal temperature reaches 140°F for 15 seconds.
4. Chill: Place roasted vegetables in shallow food storage containers. Cover, label, and date. Cool until the vegetables are held at under 40°F.
CCP: Cool hot cooked food from above 135°F to 70°F or lower within two hours.
5. Prep: Once the roasted vegetables are chilled below 40° F, toss together with lettuce and shredded carrots. Place tortillas on a clean surface, board or pan. Place 3 oz hummus on the bottom half of each tortilla and spread evenly using a flat spatula. Add ½ cup vegetable on top of hummus. Wrap, cut in half, cover, and date. Place in cooler and hold for service.
6. Serve: 1 whole wrap.

Roasted Vegetable Wrap with Hummus

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **439**

% Daily Value*

Total Fat 22g **28%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 749mg **33%**

Total Carbohydrate 49g **18%**

Dietary Fiber 10g **36%**

Sugars 5g

Includes 2g Added Sugars **4%**

Protein 14g **28%**

Vitamin D: 0% DV • Potassium: 12% DV

Calcium: 14% DV • Vitamin A: 54% DV

Iron: 28% DV • Vitamin C: 11% DV

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