



Peachy Basil Stuffed Breakfast Wrap

Created by Chef Jefferey Clark, Victor School District, Victor, NY

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Breakfast

Recipe HACCP Process: #3 Complex Food Preparation

Ingredients

Cream Cheese, whipped (2 qts + 2 cups)
Mangos, raw, chopped (1 qt + 1 cup)
Jalapeno peppers, raw, diced (1/2 cup + 2 Tbsp)
Fresh basil, chopped (1/2 cup)
Salt (1 Tbsp + 2 tsp)
Ground cinnamon (1-1/2 cup)
Ground cumin (2-1/2 tsp)
Honey, raw (1-1/4 cups)
Apple juice (1-5/8 qt)
Granulated sugar (1 cup)
Whole wheat tortilla, 8" (50 each)
Cheese, mozzarella, part-skim, shredded (3-1/4 lbs)
Peaches, frozen, sliced, sweetened (9 lbs + 6 oz)

Preparation

1. In a bowl, combine sugar with 1/2 cup of the ground cinnamon and set aside.
2. Pour apple juice on sheet pan. Coat both sides of the tortillas with the juice.
3. Sprinkle cinnamon/sugar mixture on both sides of tortilla and allow to rest on sheet pan.
4. Add cream cheese, mango, Jalapeno peppers, basil, and salt to a food processor. Blend together for 1 minute and scrape the side of the bowl.
5. Toast remaining cinnamon and cumin for 3 minutes in the oven. Add to the blender along with honey. Process for another minute and scrape bowl.
6. Refrigerate at 41°F or less until firm.
7. To each tortilla shell, add 1 oz. mozzarella cheese, a #12 scoop cream cheese mixture, and 3 oz. peaches.
8. Roll each tortilla as follows:
 - Fold the sides to the center as to touch the filling.
 - Fold the bottom towards the top halfway to cover the filling.
 - Roll the rest of the way.
9. Place the rolled tortillas in a shallow baking pan with the seams down. Spray the tops of tortilla with pan release spray.
10. Bake at 350°F for 12-14 minutes until the filling reaches 140°F (CCP).

Serving:

Meets: 1 oz. meat/meat alternate; 1/2 cup fruit serving; 2 grain servings

Yield:

50 Servings

Nutrients Per Serving

Calories: 405 kcal	Total Fat: 16.34 g	Saturated Fat: 9.61 g	Cholesterol: 42.85 mg	Sodium: 596.13 mg	Carbohydrate: 54.27 g
Dietary Fiber: 5.75 g	Protein: 14.51 g	Vitamin A: 1113.23 IU	Vitamin C: 32.51 mg	Calcium: 140.29 mg	Iron: 1.95 mg