



KICKIN' BUFFALO WRAP

INGREDIENTS

- 6 lbs. 4 oz Plant-Based Rebellyous Kickin' Nuggets
- 50 Tortilla, 10", whole grain rich
- 1-1/2 cups hot wing sauce
- 1 lb. 2 oz Romaine lettuce, chopped
- 1 lb. 8 oz. shredded carrots

DIRECTIONS

1. Preheat oven to 400°F.
2. Combine Nuggets and wing sauce and bake for 8-10 minutes until nuggets reach an internal temperature of 165°F. Hold in warmer until meal service.
3. Combine chopped romaine and shredded carrots in a bowl.
4. Portion ½ cup of salad mixture in each tortilla. Fold tortilla in half. Store in cooler until meal service.
5. Serving Information: On serving line, portion 5 pieces of chicken mixture into tortilla.

HACCP - STANDARD OPERATING PROCEDURE - USE HAND WASHING PROCEDURES BEFORE STARTING RECIPE.

HACCP - STANDARD OPERATING PROCEDURE- WASH ALL PRODUCE BEFORE STARTING THIS RECIPE.

HACCP CRITICAL CONTROL POINT: HOLD AT INTERNAL TEMPERATURE OF 135°F OR ABOVE.

REACH OUT TO THE REBELLYOUS TEAM
TO TEAM UP ON MORE DELICIOUS MEAL IDEAS!