

OUTRAGEOUS ORANGE STIR FRY WRAP

This colorful and filling wrap contains tofu, garbanzo beans and vegetables, baked into a delicious stir fry and flavored with orange sauce.

ONE PORTION PROVIDES:
 ½ cup vegetable, 2.5 oz. eq. meat/meat alternative, 2 oz. eq. grains



INGREDIENTS	100 SERVINGS	DIRECTIONS
<i>Stir fry, outrageous orange, tofu</i>		
Tofu, cubes or filets	34 ½ pounds	1. Preheat oven to 350°F. 2. Cut tofu into 1-inch pieces. 3. Combine the tofu, garbanzo beans, broccoli, carrots, sugar snap peas and cabbage. Toss to combine.
Beans, garbanzo, canned, drained	5 pounds	
Broccoli, fresh, florets	3 pounds	
Carrots, shredded (matchstick)	3 pounds	
Sugar snap peas	4 ½ pounds	
Cabbage, green, shredded	3 pounds	
Orange sauce, preservative free	1 5/8 quarts (4 pounds)	4. Add orange sauce to tofu and veggie mixture. Stir to coat stir-fry mixture. 5. Transfer to 2-inch hotel pans and bake, uncovered, in the preheated 350°F oven for 10-15 minutes, until vegetables become tender crisp and the sauce adheres to the stir-fry. CCP-Minimum internal temperature should be 140°F. or above. Hot Hold: Hold at >= 140.00 °F

Tortilla, Flour, 10-Inch	100 tortillas	<p>To fold wrap:</p> <ul style="list-style-type: none"> • Gently fold tortilla sides in over a few inches of the filling using your fingertips. While still holding the sides, pull the bottom edge of tortilla over the top of the filling. • Place your hands over the top of the wrap and pull fingertips back toward yourself to tighten the filling in the newly formed pocket. • Roll filling up to the top edge of the tortilla to finish the wrap. Properly formed wrap should be tight and firm with no cracks or visible filling. Serve immediately. <p>Hot Hold: Hold at $\geq 140^{\circ}\text{F}$</p>
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SERVING NOTES:

Serving size	1 Wrap	Yield, weight	65 Pounds, 8 1/2 Ounces
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RECIPE NOTES:

NUTRIENTS PER SERVING							
Calories	351	Total Fat (gm)	8	Vitamin A (IU)	1759	Iron (mg)	5.5
Protein (gm)	21	Saturated Fat (gm)	1.5	Vitamin C (mg)	67	Sodium (mg)	505.5
Carbohydrate (gm)	53	Cholesterol (mg)	0	Calcium (mg)	389	Dietary Fiber (gm)	9