



California Tapenade Turkey Wrap



Yield: 100 (1 Wrap)

7.61 ounces or 215.75 grams

Meal Equivalencies: 2m/meat alternates, 2 whole grain, ¼ cup other vegetable, ¼ cup dark green vegetable

Ingredients

For Tapenade:	California Ripe Olives, sliced	6 Quarts, 1 Cups
	Fresh Onion	3 Quarts, ½ Cups
	Capers	½ Cup
	Diced Pimento	½ Cup
	Garlic Powder	1 Cup
	Lemon Juice	1 Cup
	Olive Oil	2 ½ Cups
For Wrap:	Whole Grain Wrap	100 Pieces
	Sliced Deli Turkey Breast	21 Pounds, 14 Ounces
	Fresh Baby Spinach	8 Pounds

Directions Prior to Day of Service:

Pre-Prep:

- Clean and sanitize prep area
- Pull olives, pimentos, oil, and garlic powder from dry storage
- Pull onions, capers and lemon juice from cooler
- Wipe off all lids, open cans and carefully discard lids

Prep:

- Wash hands thoroughly
- Place all ingredients except olive oil in food processor and finely chop
- Drizzle in oil and blend until smooth
- Empty tapenade into water tight container
- Cover and place date stamp on it

CCP: Hold below 41°F

- Place in cooler overnight
- Wash hands thoroughly
- Pull deli turkey from freezer
- Place in watertight container
- Cover and date stamp

CCP: Hold below 41°F

- Place on bottom shelf in cooler to thaw overnight

Day of Service:

Pre-Prep:

- Clean and sanitize prep area
- Lay out sub bags or sandwich wrappers
- Pull wraps from storage
- Pull tapenade, turkey and spinach from cooler

Prep:

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

- Wash hands thoroughly and cover with gloves
- Lay out wraps
- Line up assembly line
- Top each wrap with 3.5 ounces of sliced turkey breast (About 7 ½ ounce slices)
- Top each with ¼ cup tapenade and ½ cup baby spinach
- Roll tightly
- Place in sub bag or sandwich wrap, add date stamp and place in pan
- Refrigerate until service

CCP: Hold below 41°F

Serve:

- 1 wrap

CCP: Hold below 41°F

For a complete high school meal:

- Add ½ cup sweet potato fries
- Add 2 – ½ cup servings of fruit
- Add 1 – 8 ounce milk