## turkey & avocado wrap



Serving Suggestion

## turkey & avocado wrap

portion size: 1 wrap

La sura d'ant s	50 Servings		100 Servings				
Ingredients	Measure	Weight	Measure	Weight	Directions		
Spiced yogurt					1. Wisk yogurt, lime juice, and hot sauce together.		
Greek non-fat yogurt, plain	1 qt. 2 c.		3 qt.		Refrigerate until ready to use.		
Lime juice	½ c. 2 tbsp.		<sup>3</sup> ⁄4 C.		2. Layout tortillas. Spread 1 #40 scoop yogurt sauce		
Hot sauce	3 tbsp.		1/4 c. 2 tbsp.		on each tortilla.		
Tortillas, whole grain, 8"	50 ea.		100 ea.		3. Place 3 slices turkey breast and 3 slices turkey ham on each tortilla.		
JENNIE-O <sup>®</sup> All Natural Oven Roasted Sliced Turkey Breast, #2318-18, thawed		4 lbs. 12 oz.		9 lbs. 8 oz.	4. Spread 2 #40 scoops guacamole evenly over meat.		
JENNIE-O <sup>®</sup> All Natural Uncured Turkey Ham, #2568-18, thawed		4 lbs. 12 oz.		9 lbs. 8 oz.	<ol> <li>Sprinkle with 1 tbsp. diced tomatoes and top with <sup>1</sup>/<sub>2</sub> c. baby spinach.</li> </ol>		
Guacamole, prepared	2 qt. 1 c.		1 gal. 2 c.		<ol> <li>Roll tortilla tightly around turkey and vegetables.</li> <li>Wrap and hold at 41°F until service.</li> </ol>		
Tomatoes, diced	3 ½ c.		1 qt. 3 c.				
Baby spinach, RTU		4 lbs.		8 lbs.			

1 serving provides 2 oz. meat/meat alternate, 1½ servings bread/grain, and ½ cup vegetable (¼ c. dark green, ¼ c. other).

For preparation by a food preparation establishment only, according to the food code or equivalent.

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Nutrients Per Serving								
Calories	317 cal	Trans Fat	0 g	Carbohydrates	28 g			
Fat	12 g	Cholesterol	49 mg	Dietary Fiber	7 g			
Saturated Fat	3 g	Sodium	655 mg	Protein	22 g			