Peachy Basil Stuffed Breakfast Wrap

Created by Chef Jefferey Clark, Victor School District, Victor, NY
# Peachy Basil Stuffed Breakfast Wrap

## 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

## Nutrients Per Serving

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Calories</td>
<td>405 kcal</td>
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<tr>
<td>Total Fat</td>
<td>16.34 g</td>
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<tr>
<td>Saturated Fat</td>
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<tr>
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<tr>
<td>Iron</td>
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