

# Hawaiian Chicken Wraps



Recipe Rating	
Total Time	70 Minutes
Cooking Time	40 Minutes
Total Labour	30 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board Spatula/Spoon Mixing Bowl or Pan ½ size- 2" deep production pans Bulk Retherm Cart (or regular oven) <b>or</b> Tray Service Retherm Cart

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Brown Sugar	400 g	14 oz	800 g	28 oz
Water	400 mL	14 fl oz	800 mL	28 fl oz
Soy Sauce	400 mL	14 fl oz	800 mL	28 fl oz
Rice Wine Vinegar (Can Substitute Apple Cider)	400 mL	14 fl oz	800 mL	28 fl oz
Garlic, minced or grated	275 g	10 oz	550 g	20 oz
Ginger, minced or grated	200 g	7 oz	400 g	14 oz
Chicken, cooked, shredded	2.5 kg	5.5 lbs	5 kg	11 lbs
Pineapple, peeled, cored, half-moons	1 kg	2.2 lbs	2 kg	4.4 lbs
Tortilla, 10", whole wheat	25 ea.	25 ea.	50 ea.	50 ea.
Carrot, peeled, thinly sliced, or shredded	500 g	17 oz	1 kg	34 oz
Cucumber, thinly sliced or shredded	500 g	17 oz	1 kg	34 oz
Green onion, sliced on a long diagonal bias	2 ea.	2 ea.	4 ea.	4 ea.
Leaf lettuce pieces can substitute for romaine	12.5 ea.	12.5 ea.	25 ea.	25 ea.



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	<b>Method</b>
	<p>1. In a mixing bowl, combine brown sugar, water, soy sauce, rice wine vinegar, garlic, and ginger. Separate mix into two 2" half-size hotel pans.</p>
	<p>2. Transfer chicken and pineapples into respective pans. Sprinkle brown sugar on pineapples. Cover both, leaving a tiny opening. Place pans in Multigen for 45 minutes at 130°C.</p>
	<p>3. Remove items from Multigen and separate liquids.</p>
	<p>4. To assemble, split leaf lettuce in 2, across tortilla wrap, carrots, cucumber, chicken (portioned with #8 scoop), slices of roasted pineapple and green onions. Wrap tortilla with both ends closed.</p> <p>To Serve, cut on a bias. Garnish with roasted pineapple or green onion.</p>