



Total Time
20 MIN.

Serving & Size
(SERVING= 1 FILLED WRAP)



Difficulty
EASY


Yields
32

Easy, on-the-go hand held breakfast packed with flavor. Whole grain tortillas filled with scrambled eggs, cheese, chicken and chicken-salsa gravy made with Campbell's® Healthy Request® Cream of Chicken Soup and Pace® Salsa.

Nutrition Facts	
Serving Size	(SERVING= 1 FILLED WRAP)
Amount Per Serving	
Calories 299	
% Daily Value	
Total Fat 11.5g	18%
Saturated Fat 3.4g	17%
Cholesterol 221mg	74%
Sodium 504mg	21%
Total Carbohydrate 32.3g	11%
Dietary Fiber 3.7g	15%
Protein 15.9g	32%
Vitamin A 10%	Vitamin C 1%
Calcium 11%	Iron 6%

INGREDIENTS **WEIGHT** **MEASURE**

cooked brown rice	32 oz.	4 cups
vegetable oil		1 tbsp.
onion, chopped	13 oz.	2 1/2 cups
 Campbell's® Healthy Request® Condensed Cream of Chicken Soup, 50 oz ea		1 cans
 Pace® Chunky Salsa- Medium		1 cups
cooked diced chicken, pulled	10 oz.	3/4 cups
cilantro, chopped	2 oz.	1 cups
ground coriander		2 tsp.
vegetable cooking spray		
pasteurized liquid egg	64 oz.	8 cups
whole wheat flour tortilla, 8-inch		32 ea.
low fat Cheddar cheese, shredded	8 oz.	2 cups

 **TIP**

To save time, prepare rice and refrigerate overnight. Heat thoroughly before serving.

Add chili pepper for extra heat!

For variety, try using diced turkey or turkey sausage.



INSTRUCTIONS

1. Prepare rice according to package directions. Drain. Reserve.

CCP: Hold for hot service at 140°F or higher until needed.

2. In saucepan, heat oil over medium high heat. Add onions. Sauté 5 minutes, or until onions begin to brown.

3. Stir in Campbell's® Healthy Request® Cream of Chicken Soup and Pace® Salsa. Bring to a simmer. Cook for 5 minutes, stirring often.

4. Mix in chicken, cilantro and coriander. Heat thoroughly. Remove from heat. Reserve.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

5. Spray pan with cooking spray. Over medium heat, soft scramble eggs. Remove from heat. Reserve.

CCP: Heat to a minimum internal temperature of 145°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

6. To Assemble: Lay each tortilla out on a clean, flat surface. Portion the following into the center of each tortilla:

- 1/4 cup (#16 scoop) scrambled eggs
- 1/4 cup (#16 scoop) cooked brown rice
- 1/4 cup (2 oz. ladle) chicken-salsa gravy
- 1 tablespoon (#60 scoop) shredded cheese

7. Wrap ends of tortilla around fillings tightly. Wrap in foil. Serve immediately.

CCP: Hold for hot service at 140°F or higher until needed.