

Hungry Planet Crispy Chicken™ Wrap Hack

Recipe group SANDWICHES	Additional name Hungry Planet	Diet factors	Portions 25	Portion size 9.37 oz
----------------------------	----------------------------------	--------------	----------------	-------------------------

1 HUNGRY PLANET CRISPY CHICKEN™ WRAP HACK

Name of ingredient	Capacity measure	EP	Methods
Tortillas, flour, 10"	25.0 ea	3 lb 14.61 oz	HUNGRY PLANET CRISPY CHICKEN™ WRAP HACK Slice along the radius of a tortilla (from the center to the edge). Mentally divide the tortilla into 4 corners. With the slit closest to you, spread mustard on the corner to the left of the slit. Arrange the Hungry Planet Crispy Chicken™ and pickled onions on the corner above the mustard. Add the cheese to the right of the Hungry Planet Crispy Chicken™ and spinach to the last corner (use the picture as a guide). Begin folding by placing the corner with the mustard on the Hungry Planet Crispy Chicken™, then folding that on top of the cheese, lastly folding it all onto the spinach. It should look like a triangular pocket. Heat on a griddle press or in a lightly oiled pan, pressing down to secure the wrap, and flipping halfway so both sides and crisp. Serve hot.
Mustard, Gulden's	~ 1 1/2 cup	0 lb 13.72 oz	
Hungry Planet Crispy Chicken™		6 lb 4.00 oz	
Onions, pickled	~ 1 1/2 cup	0 lb 7.28 oz	
Vegan mozzarella cheese, shredded	2 1/2 qt	2 lb 8.00 oz	
Spinach, raw	2 1/2 qt	0 lb 10.58 oz	



RECIPE IMAGES



ALLERGENS

🌾 GLUTEN, 🥬 SOYA

WEIGHTS

	Raw	Cooking loss	Cooked	Loss when served	Final
Total weight	14 lb 10.19 oz	0 %	14 lb 10.19 oz	0 %	14 lb 10.19 oz
Size of portion	9.37 oz		9.37 oz		9.37 oz

NUTRITION INFORMATION

supply / 100 g

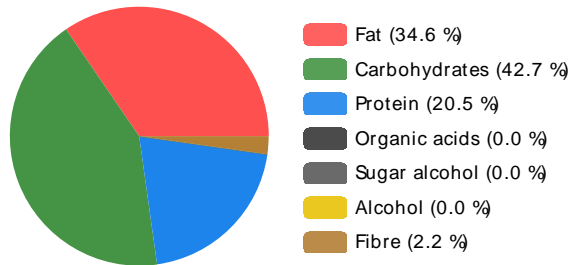
Energy nutritives		% of energy
Fat	7.53 g	35.39 %
Saturated	2.39 g	11.24 %
Monounsaturated	1.14 g	5.37 %
Polyunsaturated	0.63 g	2.95 %
Trans	0.00 g	0.02 %
Cholesterol	0.00 mg	
Linolenic acid	0.49 g	
Alpha-linolenic acid	21.86 mg	
Carbohydrate	20.25 g	43.71 %
Sugars	0.78 g	1.69 %
Sugar	0.00 g	
Lactose	0.00 g	
Fibre	2.26 g	2.29 %
Organic acids	0.00 g	0.00 %
Sugar alcohol	0.00 g	0.00 %
Starch	10.78 g	23.28 %
Protein	9.75 g	21.04 %
Alcohol	0.00 g	0.00 %

Energy	Minerals
188.27 kcal	Salt 0.67 g
787.72 kJ	Salt 0.67 %
0.79 MJ	Sodium 646.50 mg
	Phosphorus 65.49 mg
	Potassium 204.44 mg
	Iron 1.92 mg
	Calcium 215.71 mg
	Zinc 0.21 mg
	Magnesium 12.00 mg
	Iodine 0.00 µg
	Selenium 7.86 µg
	Copper 0.04 mg

Vitamins	
Vitamin A	21.49 µg
Vitamin D	0.00 µg
Thiamine	0.15 mg
Riboflavin	0.04 mg
Niacin	1.19 mg
Vitamin B6	0.02 mg
Vitamin B12	0.00 µg
Folic acid	26.73 µg
Vitamin C	1.29 mg
Vitamin E	0.34 mg
Vitamin K	23.03 µg

Others	
Water	17.71 g

PERCENTAGE OF ENERGY



CO2



0.09 kg

Comparable CO2 emissions per 100 g.

Comparable values	
Snacks	0.30 kg
Main courses	0.42 kg
Desserts	0.19 kg

Though the reported CO2 emissions represent a major part of the actual emissions, they do not make up the whole amount. Rather than comparing the absolute values, we recommend comparing the portions in relation to each other. The CO2 emissions are based on the size of the portions and the average climate impact of the ingredients, but they do not take into account the general climate impact allocated for all the portions in restaurant services or the climate impact caused by the manufacturing. The average CO2 emission values have been calculated from the JAMIX sample database, which contains different types of recipes.