



RECIPE CARD

Grow it. Share it. Eat it.

Cooking together not only leads to delicious healthy meals, it can also be a great way for families to spend more time together, teach each other about local foods that are in season, and how to prepare them.



Egg, Spinach, Bacon Power Wrap

Featured Item: Spinach

Serving Size: 1 wrap • Yield: 50

HACCP Process #2:

Same day service

Child Nutrition Credit:

1.75 oz Meat/Meat Alternate

1.75 oz Whole Grain Rich Equivalent

0.5 Cups of Dark Green

INGREDIENTS

Spinach, raw LOCAL:	3 gallons
Olive Oil, EVO:	1/2 C
Egg Patty:	50 count
Cheese, Mozzarella shredded:	3 Lbs
Tortilla, 8in Ultra Grain:	50 count
Bacon:	50 slices

DIRECTIONS

1. Preheat oven to 250°F.
2. Prepare Egg Patty: Place single layer of patties in full-size steamer pan sprayed with non-stick cooking spray. Bake: 8-10 minutes if thawed; 10-12 minutes if frozen.
3. Prepare bacon.
4. Prepare spinach: Roughly chop spinach. In large skillet, heat spinach for about 3 minutes or until it is wilted.
5. Place 6 tortillas on a flat surface. Cut egg patty in half and place lengthwise in center of tortilla. Top with 1 slice bacon. Place .25 cups spinach and top with 1 oz cheese. Wrap and place in foil in warmer.

Source: Pisanick Partners, LLC.