



# JERSEY TASTES! RECIPES

## Nutty Peach Wrap

### INGREDIENTS:

**FAMILY-SIZE**

**SERVES: 4**

**PORTION SIZE: 1 EACH**

- 3 cups of Peaches, sliced
- 1/2 cup Red or Green Bell Peppers, finely chopped
- 1 teaspoon Cinnamon
- 4 each Whole Grain Tortillas, 10-inch
- 1/2 cup Nut Butter
- 2 cups Romaine Lettuce, chopped, or 2 ounces Sunflower Microgreens



*Great Lunch Entrée!*

**SCHOOL FOOD SERVICE**

**# PORTIONS: 24**

- 7 lbs. Peaches, fresh, medium, sliced
- 1.5 lbs. Red Bell Peppers, finely chopped
- 1 tablespoon Cinnamon
- 24 each Whole Grain Tortillas, 10-inch
- .25 #10 can or 3.5 cups Nut Butter
- 2 lbs. Romaine Lettuce, chopped, or 12 ounces Sunflower Microgreens
- 1.5 lbs. Sunflower Seeds

### DIRECTIONS:

- 1 In a medium bowl, combine peaches, peppers, & cinnamon.
- 2 Warm the tortillas.
- 3 Spread 2 tablespoons of nut butter on one side of each tortilla, leaving room on the edges.
- 4 Spoon equal portions of the peach mixture over nut butter, then top with 1/2 cup lettuce or microgreens.
- 5 Fold the side & bottom edges of each tortilla toward the middle over the filling, then roll so the tortilla covers the filling.  
(Food Service: Serve with 1 ounce or 1/4 cup of sunflower seeds.)



**Fun Fact:**  
The statement, "you're a real peach" originated from the tradition of giving a peach to the friend you liked.

**PORTION SIZE:**

**1 Sandwich & Sunflower Seeds =**

**2 oz. Meat/Meat Alternate; \*2.5 Grain Equiv.;**

**1/2 cup Fruit; 1/4 cup Veg/Dark Green**

*\*Check weight*

RECIPES MADE IN COLLABORATION WITH:

