

# Cancun Turkey Wrap

Rating: ★★★★★

Makes: 50 Servings

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Ingredients	Weight	Measure
Vegetable oil		1 cup
Onions, chopped	3 1/4 lb	
Turkey, cooked, medium dice	6 1/4 lb	
Taco seasoning		3 1/4 cups
Black beans, canned, drained, rinsed well	3 1/8 lbs	
Frozen corn, thawed	6 1/2 lb	
Rice, cooked	6 1/4 lb	
Mild salsa	12 1/2 lb	
Tomato (or red) tortillas, 10-inch		50 each
Cheddar cheese, shredded	3 1/8 lbs	
Fresh cilantro, washed, dried and chopped		6 bunches

## Directions

1. Heat oil in a steam-jacketed kettle and saute onions and turkey in hot oil until onions are tender. Add taco seasoning and stir mixture.
2. Add drained black beans, corn, rice and 6 pounds salsa to turkey mixture. Slowly stir in the remaining salsa until

the desired consistency is reached. Cook an additional 10 minutes, stirring frequently.

3. Measure 1 cup of turkey mixture and spoon onto each tortilla. Flatten with back of a spoon. Sprinkle with 1 oz cheese and 1 tsp chopped cilantro. Fold opposite sides of tortilla towards center. Starting from the bottom, roll tortilla towards the top.

4. Wrap the rolled tortilla in deli paper and diagonally cut tortilla in half. Place on serving tray.