



AL PASTOR TACOS

PORTION
SIZE:
2 TACOS

Ingredients (yields 50 servings)	Quantity
CAFE H [®] Pork Al Pastor #134991	12 lbs. 8 oz.
5.5" yellow corn tortillas	100 tortillas
ROASTED PINEAPPLE SALSA	
Canned pineapple chunks, drained	1 #10 can
Oil, neutral	2 tbsp.
Red bell pepper, diced	1 lb.
Red onion, diced	1 lb.
Cilantro, chopped	1 bunch
Jalapeno, diced, seeds removed	2 peppers
Lime juice, fresh	¾ c.

Directions

Prepare the Roasted Pineapple Salsa:

This can be done the day before service and cold hold at 41 degrees or below overnight.

1. Preheat oven to 375 degrees.
2. Toss drained pineapples with oil until well coated.
3. Place on parchment lined, sprayed sheet pan in an even single layer.
4. Roast for approximately 15-20 minutes or until the pineapple starts to caramelize and brown.
5. Toss roasted pineapple, bell pepper, red onion, cilantro and jalapeno in a bowl with lime juice until well combined.

CCP: Cover and cold hold at 41 degrees or lower until time of service

Prepare CAFE H[®] Pork Al Pastor:

1. Preheat oven to 375 degrees.
2. Mix pork with sauce in the bag.
3. Place pork on unlined, sprayed sheet pan in an even single layer (may need multiple sheet pans).
4. Heat in the oven until crispy.
5. Hot hold at 135 degrees or higher on sheet pan until time of service.

CCP: Heat to 140 degrees for a minimum of 15 seconds

Assemble tacos:

1. Heat tortillas per manufacturer's instructions.
2. Add to a boat:
 - 2 corn tortillas
 - 4 oz. CAFE H[®] Pork Al Pastor (2 oz. per tortilla)
 - ¼ c. Roasted Pineapple Salsa (½ c. per tortilla)

Serving note: Optional toppings include chopped cilantro, diced onion or lime wedges

One portion provides: 2 oz. MMA, 2 oz. Grain, 1/8 cup Fruit

Nutrients Per Serving

Calories	481 cal	Cholesterol	91.1 mg	Dietary Fiber	2.9 g	Calcium	mg*
Fat	23.8 g	Sodium	1172.9 mg	Sugars	112.6 g	Vitamin A	iu*
Saturated Fat	7.1 g	Potassium	mg*	Protein	26.6 g	Vitamin C	mg*
Trans Fat	g*	Carbohydrates	40.4 g	Iron	mg*	Vitamin D	mcg*

For preparation by a food preparation establishment only, according to the food code or equivalent.

*Indicates missing Nutrient Information.