



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.

Jennie-O®

Brand

KOREAN BBQ TURKEY RICE BOWL

PORTION
SIZE:
1 BOWL

Ingredients (yields 50 servings)		Quantity
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KOREAN BBQ TURKEY	
JENNIE-O® Savory Turkey Crumbles #08996	7 lbs. 1 oz.
Brown sugar	1 ¼ c.
Low-sodium soy sauce	1 ¼ c.
Apple cider vinegar	2 ½ tbsp.
Gochujang	2 tbsp.
Garlic, minced	1 ½ tbsp.
Ginger, minced	1 ½ tbsp.
Cornstarch	¼ c.
Water, cold	¼ c.

KIMCHI SLAW	
Rice vinegar	½ c.
Gochujang	¼ c.
Low-sodium soy sauce	2 tbsp.
Oil, neutral	2 tbsp.
Garlic, minced	1 ½ tbsp.
Ginger, minced	1 ½ tbsp.
Coleslaw mix	2 lbs.
Red bell pepper, thinly sliced	12 oz.
Green onions, thinly sliced, bias	2 oz.

SPICY CUCUMBER SALAD	
Rice vinegar	1 c.
Low-sodium soy sauce	¾ c.
Sugar, granulated	½ c.
Gochujang	3 tbsp.
Cucumbers, sliced or quarter diced	5 lbs.

FOR SERVING	
Brown rice, cooked	50 c.

Directions

Prepare Kimchi Slaw, a minimum of 1 hour before serving:

1. In a bowl, whisk together rice vinegar, gochujang paste, soy sauce, oil, garlic and ginger.
2. Using gloved hands, toss coleslaw mix, sliced red bell pepper and sliced green onions together with dressing until well incorporated.

CCP: Cover and cold hold at 41 degrees or below.

Prepare Korean BBQ Turkey:

1. Combine brown sugar, soy sauce, vinegar, gochujang paste, sesame oil, ginger and garlic.
2. Bring to a boil. Simmer until sauce thickens slightly.
3. Make a slurry by mixing cornstarch and water. Stir into sauce and bring to a boil.
- Steps 1-3 can be done in advance and stored at 41 degrees or below for up to 7 days.
4. Preheat oven to 350 degrees.
5. Add crumbles to full 2 inch hotel pan.
6. Pour sauce over and mix to combine. Cover.
7. Place in oven and bake for 25-30 minutes or until reaches 140 degrees.

CCP: Hot hold at 135 degrees or higher until time of service.

Serving notes: Premade Korean sauce can be used in place of making from scratch.

Prepare Spicy Cucumber Salad:

1. Whisk together vinegar, soy sauce, sugar and gochujang to make dressing.
2. Pour over cucumbers. Using gloved hands, toss to coat all cucumbers in dressing.
3. Cover, label and date.

CCP: Cold hold at 41 degrees or below until time of service.

To assemble, add to a bowl:

1. 1 c. Brown rice
2. ¼ c. Kimchi Slaw
3. ¼ c. Spicy Cucumber Salad
4. 2 ½ oz. Korean BBQ Turkey

Optional toppings: Sliced green onions, chopped cilantro, spicy mayo

One portion provides: 2 oz. MMA, 2 oz. Grain, ½ cup vegetable, other

Nutrients Per Serving

Calories	383 cal	Cholesterol	50.9 mg	Dietary Fiber	4 g	Calcium	mg*
Fat	7.7 g	Sodium	739.4 mg	Sugars	9.3 g	Vitamin A	iu*
Saturated Fat	2 g	Potassium	mg*	Protein	17.9 g	Vitamin C	mg*
Trans Fat	g*	Carbohydrates	58.8 g	Iron	mg*	Vitamin D	mcg*

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*Indicates missing Nutrient Information.



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CHICKEN TORTILLA SOUP

PORTION
SIZE:
10 OZ
BOWL

Ingredients (yields 50 servings)		Quantity	
HORMEL® FIRE BRAISED™ Pulled Chicken Thigh #73004		9 lbs. 5 oz.	
Chili powder	1 tbsp. 1 tsp.	Garlic, minced	5 oz.
Cumin, ground	1 ¼ tsp.	Tomato paste	½ c.
Garlic, granulated	1 ¼ tsp.	Tomatoes, diced	3 lbs. 12 oz.
Oregano, dried	2 ½ tsp.	Chicken stock	2 ½ gal.
Paprika	2 ½ tsp.	Canned black beans, drained and rinsed	3 lbs. 2 oz.
Onion powder	2 ½ tsp.	Corn, frozen	3 lbs. 7 oz.
Kosher salt	1 ¼ tsp.	Water, municipal	1 c.
Black pepper	1 ¼ tsp.	Cornmeal	¾ c.
Oil, neutral	½ c.	Lime juice, fresh	1 ¼ c.
Yellow onion, diced	1 lb. 4 oz.		

Directions

1. In a bowl, mix spices together and set aside.
2. Heat kettle or tilt skillet over medium heat.
3. Add oil to kettle or tilt skillet, allow to heat until shimmers.
4. Add onions and saute until translucent, approximately 3-5 minutes.
5. Once the onions are tender and translucent, add the garlic, constantly stirring, until the garlic is fragrant, approximately 1-3 minutes.
6. Add listed seasoning mix and stir into onions and garlic.
7. Cook for 2-3 minutes allowing spices to bloom, do not burn.
8. Add tomato paste. Cook for 2-3 minutes to cook the raw flavor out of the product.
9. Add diced tomato and liquid. Add stock. Bring to a boil, reduce to a simmer.
10. Add chicken, beans and corn. Continue to simmer.
11. Mix cornmeal with water to create a slurry. Add to kettle/skillet of cooking liquid- bring to a slight boil, stirring constantly as you add slurry, reducing to simmer, stirring occasionally.
12. Prior to service, add lime juice and stir it into the soup.

Serving note: Garnish with sour cream, cilantro, crushed tortilla chips, shredded cheese.

One portion provides: 2 oz. MMA, 1 cup veg (½ cup BPL, ¼ cup additional, ⅛ cup Starch, ⅛ cup red/orange)

Nutrients Per Serving

Calories	242 cal	Potassium	mg*	Calcium	mg*
Fat	8.8 g	Carbohydrates	19 g	Vitamin A	iu*
Saturated Fat	1.7 g	Dietary Fiber	3.6 g	Vitamin C	mg*
Trans Fat	g*	Sugars	2.4 g	Vitamin D	mcg*
Cholesterol	86.4 mg	Protein	22.5 g		
Sodium	418.5 mg	Iron	mg*		

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