

Pork Tacos - NCDA

Recipe:	R-0815	HACCP Process:	Same Day Service		
# of Servings:	80.00	Serving Size:	4 OZ	Source:	LOCAL
Grams Per Serving:	216.04	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00	*** <i>Incomplete Cost Per Serving</i> ***			

Inventory Item Code	Ingredients	Measurements	Directions
	Pork, Pulled, Cooked, Frozen	20 LB	1. Remove thawed pork from bag and chop on cutting board into small pieces. Put into 2---4" sprayed line pans. Heat in oven or steamer (covered) for 20 minutes. CCP: Allow pork to thaw in cooler at 41° or below overnight.
	Spice, Taco Seasoning Mix	1 PACKAGE	2. Mix together water and taco mix. Add to pork and cook an additional 10 minutes or until temperature reaches a minimum of 155°.
	Water, Cold	1 QUART	
	Cheese, Shredded, Cheddar (SYSCO)	3 LB	3. Portion 4 oz of of pork taco onto each tortilla shell. Add 1/2 oz shredded cheese and roll up. Wrap and serve.
	Bread, Tortilla Wrap, 10"	80 EACH	4. Leftovers: Count and record and discard if already in shells. Otherwise, cool to 41° within 4 hours and store in cooler until next day of service. Reheat to 165° and place in shells and serve immediately.

Notes:

Production Notes: Record all amounts used and amount leftover with temps on production record.
 Serving Notes: Serve with 4 oz spoodle or #8 disher.

Nutrients Per Serving:		(per 4 OZ)			
Calories	479.525	Trans Fat (gm)	4.050	Iron (mg)	1.800*
Protein (gm)	32.475	Chol (mg)	110.248	Calc (mg)	300.000*
Carb (gm)	36.536	Vit A (IU)	246.786*	Sodium (mg)	1487.428
Tot Fat (gm)	17.825	VitC (mg)	0.000*	Fiber (gm)	4.000
Sat Fat (gm)	7.550			Sugars (gm)	0.600

Note: * means nutrient data is missing or not available.

Meal Components:		(per 4 OZ)				
		-----Vegetables (Cups)-----				
Fruit (Cups)	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Allergens:
 Milk, Wheat