

Mojo Pulled Pork

This delectable pulled pork recipe features tender, precooked pork enhanced with zesty orange peel, vibrant fresh juices, and a blend of natural spices, all baked to perfection for a burst of flavor.

Preparation Time: 15 minutes

Cook Time: 15 minutes

CACFP Crediting Information:

2 oz (1/4 cup spoodle) provides 2 oz eq meat/meat alternate.



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Pan-release spray		1 spray		1 spray	
Pork, cooked, pulled	3 lbs 4 oz	1 qt 1 cup	6 lbs 8 oz	2 qts 2 cups	1 Preheat oven to: Conventional 350 °F. Convection 325 °F. Spray a full-size steam table pan (20 3/4" x 12 3/4" x 2") with a pan release spray. Add the pork and break apart.
Garlic, fresh, chopped	8 cloves	1 Tbsp 1 tsp	16 cloves	2 Tbsp 2 tsp	
Oregano, dried		1 Tbsp		2 Tbsp	2 In a small mixing bowl, combine the chopped garlic, oregano, orange zest, black pepper, salt, cumin, chili powder, cinnamon, red chili flakes, and onion powder. Stir until well combined.
Orange zest		1 Tbsp		2 Tbsp	
Pepper, black, ground		1 tsp		2 tsp	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt		1 tsp		2 tsp	
Cumin, ground		1 tsp		2 tsp	
Chili powder		1 tsp		2 tsp	
Cinnamon, ground		1 tsp		2 tsp	
Red chili flakes, dried		1 tsp		2 tsp	
Onion powder		1 tsp		2 tsp	
Chicken broth, low-sodium	12 oz	1 1/2 cup	1 lb 8 oz	3 cups	3 Add chicken broth, orange, lime and lemon juices to the spice mix.
Juice, orange	4 oz	1/2 cup	8 oz	1 cup	
Juice, lime	2 oz	1/4 cup	4 oz	1/2 cup	4 Stir and pour marinade over pulled pork and toss until evenly coated. Cover pan, sealing tightly, and place pork into a hot oven to bake at 350 °F for 15 minutes. Critical Control Point: Heat to 165 °F or higher. Hold for hot service at 135 °F or higher.
Juice, lemon	1 oz	1/8 cup	2 oz	1/4 cup	5 Using a ¼ cup spoodle, serve 2 ounces of pork.





NUTRITION INFORMATION

For 2 oz (1/4 cup spoodle)

NUTRIENTS

AMOUNT

Calories

104

Total Fat

5 g

Saturated Fat

2 g

Cholesterol

37 mg

Sodium

311 mg

Total Carbohydrate

2 g

Dietary Fiber

0 g

Total Sugars

0 g

Added Sugars

0 g

Protein

12 g

Vitamin A

0 RAE

Vitamin C

3 mg

Calcium

8 mg

Iron

0 mg

NOTES

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

Cooking Process #2: Same Day Service.

Serve with yellow rice or whole grain tortillas.

YIELD/VOLUME

25 Servings

50 Servings

About 4 lbs 3 oz

About 8 lbs 6 oz

Source:

USDA Standardized Recipe Project — 2025

