

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

NSLP/SBP Crediting Information:

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



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Pan-release spray		1 spray		1 spray	
Pork, cooked, shredded	6 lbs 8 oz	2 qts 2 cups	13 lbs	1 gal 1 qt	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. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Garlic, fresh, chopped	16 cloves	2 Tbsp 2 tsp	32 cloves	5 Tbsp 1 tsp	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.
Oregano, dried		2 Tbsp		1/4 cup	
Orange zest		2 Tbsp		1/4 cup	
Pepper, black, ground		2 tsp		1 Tbsp 1 tsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt		2 tsp		1 Tbsp 1 tsp	
Cumin, ground		2 tsp		1 Tbsp 1 tsp	
Chili powder		2 tsp		1 Tbsp 1 tsp	
Cinnamon, ground		2 tsp		1 Tbsp 1 tsp	
Red chili flakes, dried		2 tsp		1 Tbsp 1 tsp	
Onion powder		2 tsp		1 Tbsp 1 tsp	
Chicken broth, low-sodium	1 lb 8 oz	3 cups	3 lbs	1 qt 2 cups	3 Add chicken broth, orange, lime and lemon juices to the spice mix.
Juice, orange	8 oz	1 cup	1 lb	2 cups	
Juice, lime	4 oz	1/2 cup	8 oz	1 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	2 oz	1/4 cup	4 oz	1/2 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 **312 mg**

Total Carbohydrate **1 g**

Dietary Fiber 0 g

Total Sugars 1 g

Added Sugars 0 g

Protein **12 g**

Vitamin A 0 RAE

Vitamin C 2 mg

Calcium 7 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

50 Servings

100 Servings

About 8 lbs 6 oz

About 16 lbs 12 oz

Source:

USDA Standardized Recipe Project — 2025

