



Peach Pork Tacos

Southern inspired street tacos with spicy pork and topped with fresh peach coleslaw.

Recipe Project Name: Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development
 Georgia Department of Education-School Nutrition Division

Preparation Time: 45 minutes

Cook Time: 30 minutes

NSLP/SBP crediting information:

2 tacos provide 1/8 cup additional vegetable, 3/8 cup other vegetable, 2 oz equivalent meats/meat alternates, 2 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Pork, pre-cooked, frozen, shredded	6 lb 8 oz	2 gal	13 lb	4 gal	<ol style="list-style-type: none"> 1. Thaw pork overnight in refrigerator at 41 °F or below. 2. Remove pork from bag and place into a large mixing bowl. 3. Pre-heat conventional oven to 375 °F or convection oven to 350 °F. 4. Add chipotle powder and mix well. Place seasoned pork into hotel pans. For 50 servings, use two 2" hotel pans. For 100 servings, use four 2" hotel pans. 5. Cover with foil and cook at 350 °F for 30 minutes or until product reaches internal temperature of 165 °F. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
Chipotle powder		2 Tbsp		1/4 cup	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Yogurt, Greek, Low-fat	2 lb	1 qt	4 lb	2 qt	6. Combine yogurt, lime juice, chili powder, cilantro, peaches, and jalapeno, set aside slaw dressing. Critical Control Point: Hold at 41 °F or lower.
Lime juice	10 fl oz	1 ¼ cups	1 lb 4 fl oz	2 ½ cups	
Chili powder		1 Tbsp		2 Tbsp	
Cilantro, fresh, rough chop	2 oz	1 ½ cups	4 oz	3 cups	
Peaches, diced, canned	1 lb 2 oz	2 ½ cups	2 lb 4 oz	1 qt 1 cup	
*Peppers, jalapeno, seeds removed, diced	4 oz	1 cup	8 oz	2 cups	
Cabbage, green, shredded	2 lb 12 oz	1 gal 2 qt 2 cups	5 lb 8 oz	3 gal 1 qt	7. Place cabbage, carrots, and onions in a large mixing bowl. Pour in dressing and toss well to combine. Critical Control Point: Hold at 41 °F or lower.
Carrot, fresh, grated	1 lb	1 qt ½ cup	2 lb	2 qt 1 cup	
*Onion, mature, peeled, julienne cut	8 oz	2 cups	1 lb	1 qt	
Tortillas, whole wheat, 6 inch (1 tortilla = 1.09 oz)	6 lb 7/8 oz	100 each	13 lb ¾ oz	200 each	8. Place packages of tortillas in a warmer, set at medium temperature or at 140-145 °F for 30 minutes before assembling pork tacos. Critical Control Point: Hold pork for hot service at 140 °F or higher. Hold slaw at 41 °F or lower. 9. Plating Instructions: 2 tortillas per plate, place 1 oz of pork on each tortilla (2 oz total per plate), top with 1 oz of slaw mixture on each taco (2 oz total per plate).



PEACH PORK TACOS
NUTRITION INFORMATION

For 2 tacos

NUTRIENTS **AMOUNT**
Calories **216**

Total Fat	6 g
Saturated Fat	2.3 g
Cholesterol	3.2 mg
Sodium	245 mg
Total Carbohydrates	35 g
Dietary Fiber	5.4 g
Total Sugars	2.3 g
Added Sugars included	N/A
Protein	8.8 g
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Vitamin A	542 mcg
Vitamin C	14 mg
Vitamin D	N/A
Calcium	157 mg
Iron	1.7mg
Potassium	N/A

N/A=data not available.

*MARKETING GUIDE		
Food as Purchased for	50 Servings	100 Servings
Peppers, Jalapeno	5 oz	10 oz
Onions, mature	1 lb 4 oz	2 lb 8 oz

NOTES
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.
Cooking Process #2: Same Day Service

YIELD/VOLUME	
50 Servings	100 Servings
50 (2 prepared tacos) About 23 lb	100 (2 prepared tacos) About 46 lb

SOURCE:

FY 2021 Cohort A Team Nutrition Training Grant

