



Name of Recipe: Jamaican Jerk Tacos with Pineapple Salsa

TCS Process: #2 Same Day Service

Alternate Menu Name:

Group Code: Entrees

Number of Portions: 4

Portion Size: Each

Meal Contribution: 2 M/MA, 2 WGR Grain, ¼ cup other vegetable,
1/8 cup fruit

Ingredients	Measure	Instruction
Pork, shredded, pre-cooked	8 oz	Step A: 1. Thaw shredded pork in refrigerator two days in advance prior to service. 2. Thaw tortillas at room temperature at least overnight. Proper thawing will aid in handling the product without breaking and cracking.
Tortillas, whole grain, 8"	4 each	
Cabbage, green, EP	1 cup	Step B: 3. Rinse cabbage under running water. Remove core and shred. CCP: Hold and serve at 41°F. or lower.
Pineapple tidbits, canned, 100% juice	1/2 cup + 2 Tbsp	Step C: 4. Prepare pineapple salsa. Drain pineapple tidbits.
Bell pepper, red, EP	2 Tbsp	Step D: 5. Rinse bell peppers and onions under running water. Dry well. Dice into ½" pieces.
Onion, red, EP	2 Tbsp	
Cilantro, fresh	1 Tbsp	Step E: 6. Rinse cilantro under running water and dry well using a disposable towel. Chop.
Pepper, jalapeno	1 Tbsp	Step F:

		7. Cut jalapeno into quarters and remove seeds with spoon or knife. Cut into 1/4" dices.
Lime juice	1.5 tsp	Step G: 8. In a mixing bowl, combine pineapple, bell pepper, onion, cilantro, jalapeno, lime juice, and salt. CCP: Hold and serve at 41°F. or lower.
Salt	1/8 tsp	
Oil, canola/olive blend	1 tsp	Step H: 9. Heat oil in a large skillet over medium heat. Add jerk seasoning, stirring constantly until fragrant, about 30 seconds. Add soy sauce, brown sugar, and apple cider vinegar. Simmer 30 seconds to dissolve sugar. 10. Add pork and toss to coat with seasoning. CCP: Heat to 135°F or higher. CCP: Hold for hot service at 135°F or higher.
Jerk seasoning, school made	2.5 tsp	
Soy sauce, low sodium	1 Tbsp	
Sugar, brown	2 tsp	
Vinegar, apple cider	1 tsp	
		Step I: 11. Using a #8 scoop, place 2 ounces shredded pork on each tortilla. Using #16 scoops, top with 1/4 cup shredded cabbage and 1/4 cup pineapple salsa.