



**Name of Recipe: Jamaican Jerk Tacos served with Pineapple Salsa**

TCS Process: #2 Same Day Service

Number of Portions: 64

Meal Contribution: 2 M/MA, 1.75 WGR Grain, ¼ cup other vegetable,  
1/8 cup fruit

Alternate Menu Name:

Group Code: Entrees

Portion Size: Each

Ingredients	Measure	Instruction
Pork, shredded, pre-cooked, 4 lb bag	2 each	<b>Step A:</b> 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"	64 each	
Cabbage, green, AP	2 lbs 8 oz	
Oil, canola/olive blend	1/3 cup	<b>Step B:</b> 3. Rinse cabbage under running water. Remove core and shred. 2 ½ lbs AP cabbage yields 2 lbs EP shredded. <b>CCP: Hold and serve at 41°F. or lower.</b>
Jerk seasoning, school made	3/4 cup + 1 ½ Tbsp	
Pineapple juice	24 oz	<b>Step C:</b> 4. Heat oil in a large skillet over medium heat. Add jerk seasoning, stirring constantly until fragrant, about 30 seconds. Add 3 Tbsp of reserved pineapple juice, soy sauce, brown sugar, and apple cider vinegar. Simmer 30 seconds to dissolve sugar. 5. Add pork and toss to coat with seasoning. <b>CCP: Heat to 135°F or higher.</b> <b>CCP: Hold for hot service at 135°F or higher.</b>
Soy sauce, low sodium	8 oz	
Sugar, brown, packed	7 oz (2/3 cup)	
Vinegar, apple cider	1/3 cup	
		<b>Step D:</b> 6. Using a #16 disher place 2 ½ ounces shredded pork on each tortilla. Using #20 disher, top with ¼ cup shredded cabbage and ¼ cup pineapple salsa (see recipe). <b>CCP: Hold and serve at 135°F or higher.</b>

**Name of Recipe: Jerk Seasoning**

TCS Process: Non-TCS Food

Yield: 2 cups

Meal Contribution:

Alternate Menu Name:

Group Code: Vegetable

Portion Size:

Ingredients	Measure	Instruction
Allspice	2/3 cup	<b>Step A:</b> 1. Combine ingredients. Store in cool, dry location until ready to use.
Red pepper flakes	2 Tbsp	
Thyme, leaves	6 Tbsp	
Cinnamon	1/4 cup + 1 tsp	
Garlic, granulated	1/4 cup + 1 tsp	
Ginger, ground	1/4 cup + 1 tsp	
Onion powder	2 Tbsp + 2 tsp	

**Name of Recipe: Pineapple Salsa**

TCS Process: #1 No Cook

Number of Portions:

Meal Contribution: See quantity recipe

Alternate Menu Name:

Group Code: Entrees

Portion Size: ¼ cup

Ingredients	Measure	Instruction
Pineapple tidbits, canned, 100% juice	1 no. 10 can	<b>Step A:</b> 1. Drain pineapple tidbits. Reserve juice for other recipes.
Bell pepper, red, AP	1 lb	<b>Step B:</b> 2. Rinse bell peppers and onions under running water. Dice into ½" pieces.
Onion, red, AP	1 lb	
Cilantro, fresh, AP	2 oz	<b>Step C:</b> 3. Rinse cilantro under running water and dry well using a disposable towel. Chop fine.
Pepper, jalapeno, AP	8 oz (4 each)	<b>Step D:</b> 4. Cut jalapeno into quarters and remove seeds with spoon or knife. Cut into 1/8" dices.
Lime juice	1 cup	<b>Step E:</b> 5. In a mixing bowl, combine drained pineapple, diced bell pepper, diced onion, chopped cilantro, diced jalapeno, and lime juice. Toss to combine. <b>CCP: Hold and serve at 41°F or lower.</b>