



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	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"	64 each	
Cabbage, green, AP	2 pounds 8 ounces	Step B: 3. Rinse cabbage under running water. Remove core and shred. 2 ½ lbs AP cabbage yields 2 lbs EP shredded. CCP: Hold and serve at 41°F. or lower.
Oil, canola/olive blend	1/3 cup	
Jerk seasoning, school made	3/4 cup + 1 ½ Tablespoons	Step C: 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. CCP: Heat to 135°F or higher. CCP: Hold for hot service at 135°F or higher.
Pineapple juice	24 ounces	
Soy sauce, low sodium	8 ounces	Step D: 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). CCP: Hold and serve at 135°F or higher.
Sugar, brown, packed	7 ounces (2/3 cup)	
Vinegar, apple cider	1/3 cup	

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	Step A: 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	Step A: 1. Drain pineapple tidbits. Reserve juice for other recipes.
Bell pepper, red, AP	1 pound	Step B: 2. Rinse bell peppers and onions under running water. Dice into ½" pieces.
Onion, red, AP	1 pound	Step C: 3. Rinse cilantro under running water and dry well using a disposable towel. Chop fine.
Cilantro, fresh, AP	2 ounces	Step D: 4. Cut jalapeno into quarters and remove seeds with spoon or knife. Cut into 1/8" dices.
Pepper, jalapeno, AP	8 ounces (4 each)	Step E: 5. In a mixing bowl, combine drained pineapple, diced bell pepper, diced onion, chopped cilantro, diced jalapeno, and lime juice. Toss to combine.
Lime juice	1 cup	CCP: Hold and serve at 41°F or lower.