



Pork Carnitas Tacos

Makes 25 servings, 2 per person.
 Recipe by Chef Jeremy DeRango

APN	INGREDIENTS	PORTION SIZE
	6" corn tortillas	50 ea.
9082261	Chef's Line® All Natural* Pork Carnitas	4 lb.
1034793	del Pasado® Charred Chipotle Salsa	2 c
8326696	Cross Valley Farms® Jumbo Yellow Onions	1 ea.
7912380	Cross Valley Farms Fresh Chopped Cilantro	2 T
	Limes	3 ea.
4181132	del Pasado Grated Cotija Cheese	2 c
8211428	Monarch® Fire-Roasted Corn and Poblano Peppers Blend with Onions	6.25 lb.

PREPARATION

1. Heat carnitas in cook-in-bag pouches. Once heated to 165°F (74°C), the fully cooked pork carnitas can then be shredded. Retain some cooking liquid from the pouch to retain moisture.
2. Warm tortillas on char-broiler.
3. Add fresh chopped cilantro, chop yellow onions, cut 1/8 limes and crumble Cotija cheese.
4. Assemble tacos with 1-1/2 oz. carnitas meat, 1/2 tsp. yellow onions, 1 tsp. salsa, 1/8 tsp. cilantro and 1/2 tsp. crumbled Cotija cheese each.
5. Garnish with lime wedge.
6. Serve with a 4 oz. side of Monarch Fire-Roasted Corn and Poblano Peppers Blend with Onions

*No artificial ingredients. Minimally processed.