Green Chili Pork Burrito - NSLP

General Information

Recipe #	Category	Source
2010767	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Onions, raw	1 c. chopped	
Garlic, raw	½ c.	
Vegetable oil, palm kernel	2 tbsp.	
Sauce, salsa, verde, ready-to-serve	1 ½ c.	
Peppers, chili, green, canned	1 c.	
Pork Shreds, Sous Vide, 240/2.23oz, 33.5#, 2M, Comida Vida, 470510	7 lbs.	
Beverages, water, tap, municipal	1 qt., 1 c.	
Coriander (cilantro) leaves, raw	1 c.	
Lime juice, raw	¼ c.	
Sour cream, light	1 c.	
Rice, Brown, Long-Grain, Parboiled, Dry, 25#, USDA, 101031	2 qt., ½ c., 2 tbsp., 1 ¾ tsp. dry	
Soup, chicken broth or bouillon, dry	2 tbsp.	
Beverages, water, tap, municipal	1 qt., 1 pt., ½ c., 1 tbsp., 1 ⅞ tsp.	
Tortilla, Whole Wheat, 9", 12/12ct, 17.7#, 2WG, Catallia, 40029	50 tortilla	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a large pot over medium heat, saute onions and garlic in oil for 45 seconds until garlic turns slightly brown.
2. Add salsa, chiles, pork, chicken base, and water to pot and let simmer for 25 minutes. Internal temperature must reach 165 degrees F.
3. Finish by stirring in cilantro, lime juice, and sour cream.
4. In a 2 inch hotel pan, or 12x20 inch pan, place rice, chicken base, and water. Bake in a 350 degree F oven for 20-25 minutes. Combine pork and rice mixtures.
5. Using a 4 oz spoodle or scoop, place pork onto tortilla and wrap like a burrito. Place on a sheet tray, or 18x13 inch tray and hold hot for service.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

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Serving Size	Yield
1 Cup	50.00

Nutrition Facts

Serving Size 1 Cup (232 gm)

Amount Per Serving	
Calories	373.875

	% Daily Value*
Total Fat 8.271 gm	**12.725%**
Saturated Fat 3.435 gm	17.175%
Trans Fat 0.000* gm	
Cholesterol 41.695 mg	**13.898%**
Sodium 542.221 mg	**22.593%**
Total Carbohydrate 52.954 gm	**17.651%**
Dietary Fiber 4.612 gm	18.447%
Total Sugars 1.719* gm	
Includes 0.000 * gm of Added Sugars	
Protein 20.301 gm	**40.601%**
Vitamin A 5.517* mcg RAE	0.613%
Vitamin C 2.984* mg	4.973%
Vitamin D 0.008 mcg	0.038%
Calcium 43.150 mg	4.315%
Iron 2.006 mg	11.142%
Potassium 598.012 mg	12.724%
Saturated Fat % of Calories	8.269 %
Added Sugar % of Calories	0.000 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

| Grains | 2 oz |

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Catallia Premium Tortillas ▭

Comida Vida ▭

USDA Foods in Schools ▭

Dates

Last Updated	Created
10-29-2025	10-29-2025

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