

Green Chili Pork Taco - NSLP

General Information

Recipe #	Category	Source
2033855	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.	
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. 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.

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.

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Serving Size Yield

1 Cup 50.00

Nutrition Facts

Serving Size 1 Cup (164 gm)

Amount Per Serving

Calories 237.553

% Daily Value*

Total Fat 7.055 gm 10.854%

Saturated Fat 3.208 gm 16.041%

Trans Fat 0.000* gm

Cholesterol 41.663 mg 13.888%

Sodium 482.134 mg 20.089%

Total Carbohydrate 24.721 gm 8.24%

Dietary Fiber 3.281 gm 13.123%

Total Sugars 1.433* gm

Includes 0.000 * gm of Added Sugars

Protein 17.473 gm 34.946%

Vitamin A 5.517* mcg RAE 0.613%

Vitamin C 2.981* mg 4.969%

Vitamin D 0.008 mcg 0.038%

Calcium 38.435 mg 3.844%

Iron 1.526 mg 8.479%

Potassium 504.531 mg 10.735%

Saturated Fat % of Calories 12.155 %

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

Grains

2 oz

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

Added Sugar Limitations i

Not applicable.

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

Vendors

Catallia Premium Tortillas 

Comida Vida 

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.

Dates

Last Updated

01-06-2026

Created

12-15-2025

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