



## Pork Carnitas with Salsa Verde

A flour tortilla topped with pulled pork, salsa verde, cheddar cheese and garnished with cilantro.

*Servings: 10 servings*

Ingredients	Amount	Amount
AdvancePierre Fully Cooked Unsauces Pulled Pork #68168	23.5 oz.	2 ¾ C.
Prepared Salsa Verde	5 oz.	½ C.
Whole Grain Flour Tortillas 4.5"		20 ea.
Reduced Fat Cheddar Cheese	2.5 oz.	¼ C.
Cilantro		As garnish.

### DIRECTIONS:

1. Place the unsauces pork, taco seasoning, cumin, garlic powder and hot sauce in a pan. Mix to combine well.
2. Heat in steamer until 165 F. Mix to combine well.
3. CCP: Hold for hot service at 145 F or higher
4. To serve: Place 2 warm tortillas on serving piece, divide 2.35 oz. pulled pork in middle of tortillas.
5. Top each with ¼ oz. cheddar cheese.
6. Top each with ½ oz. salsa verde.
7. Garnish with cilantro leaf.

## AdvancePierre® PRODUCTS USED:

*#68168, AdvancePierre Fully Cooked Unsauces Pulled Pork*

SKU Number: 68168

CN Portion	2.35 oz.
M/MA (oz)	2.00
Grain (oz)	0.00

Vegetable (oz)	0.00
Calories	80
Total Fat (g)	2.00
Saturated Fat (g)	0.50
Sodium (mg)	160
Carbs (g)	0
Protein (g)	14

