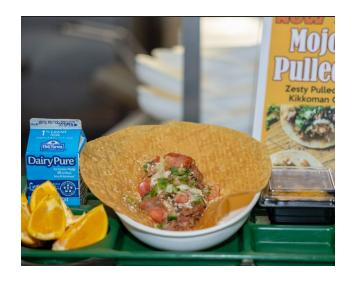
Mojo-Style Pulled Pork Burrito Bowl



Ingredients	Measure	Directions	
SAUCE, ORANGE, KIKKOMAN	1 cup	Pre-Preparation Instructions • Thaw pulled pork in the refrigerator overnight.	
OIL, SALAD	1/4 cup	Than patied point in the remigerator overnight.	
CUMIN, GROUND	½ teaspoon	Preparation Instructions Reheat pulled pork to 165° internal temperature. Combine Kikkoman Preservative-Free Orange Sauce,	
GARLIC, GRANULATED	½ teaspoon		
SPICE, OREGANO, GROUND	½ ounce	lime juice, salad oil, cumin and salt in a sauce pan. Whisk to combine dried spices. Bring the mixture to a	
SALT, GRANULATED	½ teaspoon	boil and allow to cook for 1 minute. Remove from	
(USDA-P) PORK, CAROLINA BBQ	1 bag (5 lbs.)	heat. Combine 1 quart of the sauce to 5 lbs. of the pulled pork and mix well.	
LIME JUICE, CANNED OR BOTTLED, UNSWEETENED	³ / ₄ cup	Serving Instructions • Serve hot at 135° or above. Portion a 5 oz. scoop into each tortilla. Serve with a side of salsa or sliced jalapeno.	
TORTILLA, WHOLE GRAI, UG, 9"	25 each		

	1 Serving Provides	Yield
Serving Size		
5 ounces	2 Meat/MA and 2 WGR	25 servings

Nutrients Per Serving				
Calories 393.4	Saturated Fat 4.9 g	Iron 1.8 mg		
Protein 21.1 g	Cholesterol 68.6 mg	Calcium 100.9 mg		
Carbohydrate 37.9 g	Vitamin A 1.2 IU	Sodium 1058.1 mg		
Total Fat 16.9 g	Vitamin C 0.48 mg	Dietary Fiber 3.1 g		