

# Mojo-Style Pulled Pork Burrito Bowl



Ingredients	Measure	Directions
SAUCE, ORANGE, KIKKOMAN	1 cup	<p><b>Pre-Preparation Instructions</b></p> <ul style="list-style-type: none"> <li>Thaw pulled pork in the refrigerator overnight.</li> </ul> <p><b>Preparation Instructions</b></p> <ul style="list-style-type: none"> <li>Reheat pulled pork to 165° internal temperature.</li> <li>Combine Kikkoman Preservative-Free Orange Sauce, lime juice, salad oil, cumin and salt in a sauce pan. Whisk to combine dried spices. Bring the mixture to a boil and allow to cook for 1 minute. Remove from heat. Combine 1 quart of the sauce to 5 lbs. of the pulled pork and mix well.</li> </ul> <p><b>Serving Instructions</b></p> <ul style="list-style-type: none"> <li>Serve hot at 135° or above. Portion a 5 oz. scoop into each tortilla. Serve with a side of salsa or sliced jalapeno.</li> </ul>
OIL, SALAD	¼ cup	
CUMIN, GROUND	½ teaspoon	
GARLIC, GRANULATED	¼ teaspoon	
SPICE, OREGANO, GROUND	½ ounce	
SALT, GRANULATED	½ teaspoon	
(USDA-P) PORK, CAROLINA BBQ	1 bag (5 lbs.)	
LIME JUICE, CANNED OR BOTTLED, UNSWEETENED	¾ cup	
TORTILLA, WHOLE GRAI, UG, 9”	25 each	

Serving Size	1 Serving Provides	Yield
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