

Cuban Mojo Ham and Potato Salad



Ingredients	Weight	Measure	Directions
Pork, Cooked, Pulled, Frozen, Thawed, USDA Food	7 lbs 13oz		<ol style="list-style-type: none"> 1. If pork appears to contain excess fat, place the pulled pork in a perforated 2-inch steamer pan that is nested inside a 4-inch solid steamer pan. Steam the pulled pork to render out some of the fat, which will drain through the perforated pan into the lower pan. CCP: Heat to a minimum internal temperature of 165°F 2. Chill the pulled pork immediately. CCP: Cool to 70°F within 2 hours, and then to 41°F or below within 4 hours. 3. If no excess fat, use pork without heating. 4. In a large mixing bowl combine the diced chilled baked potatoes, red bell peppers, and green onions. 5. Place the orange juice, oil, lime juice, garlic, oregano, cumin, salt, and black pepper in a blender. Blend on high until emulsified, about 30 seconds. 6. Add the chilled pulled pork to the potatoes, peppers, and green onions. Pour the dressing over the pork and potatoes, and mix until combined. CCP: Hold cold at 41°F or below. 7. Serve 1 cup of the Cuban Mojo Pork and Potato Salad into a serving container with 6 orange wedges and a whole grain roll.
Potatoes, Russet, Fresh, Baked And Chilled, ¾-Inch Dice	10 lbs		
Red Bell Peppers, Fresh, ½-Inch Dice	2 lbs 8 oz		
Green Onions, Fresh, Sliced ½-Inch	10 oz		
Orange Juice		1 quart ½ cup	
Olive Oil Or Vegetable Oil		1 cup	
Lime Juice, Fresh		1 ½ cups	
Garlic, Fresh, Minced		2 tbs	
Oregano, Dried		¼ cup	
Cumin, Ground		¼ cup	
Salt		2 tbs	
Black Pepper, Ground		2 tbs	
Oranges, Fresh, 138 Count, Cut Into 6 Wedges Each	14 lbs 12 oz		
Whole Grain Roll, 2 Ounce Equivalents Grains		50 each	

Serving Size	1 Serving Provides	Yield
1 cup salad, 1 whole grain roll, 6 orange wedges	2 ounce equivalents meat/meat alternate, 2 ounce equivalents grains, ½ cup starchy vegetable, ½ cup fruit	50

Nutrients Per Serving		
Calories 336	Saturated Fat 5.6 g	Iron 2 mg
Protein 19 g	Cholesterol 64 mg	Calcium 35 mg
Carbohydrate 27 g	Vitamin A 828 IU	Sodium 568 mg
Total Fat 17 G	Vitamin C 49 mg	Dietary Fiber 3 g