



Chicharrones Pork Tacos with Salsa Roja

Prep time: 750 Cook Time: 240 Servings: 12

Combo/Fusion,Appetizers/Sides/Snacks,Entrees,Supersoft Corn Tortillas,Casual Dining,FSR/QSR,Global Tacos,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
5.5" Super Soft White Corn Tortillas	39257		24 Each
Shredded Pork		See Related Recipe	24 Oz.
Chicharrones, crushed			3/4 cup
Cilantro Lime Yogurt		See Related Recipe	3 cup
Salsa Roja (for Chicharrones Pork Tacos)		See Related Recipe	3 cup
Queso Fresco		crumbled	4 Oz.

Instructions

1. To assemble one taco, top a tortilla with 1 oz. Shredded Pork ½ tbsp. crushed chicharrones, 1 tbsp. Cilantro Lime Yogurt, 1 tbsp. Salsa Roja, and garnish with 1 tsp. queso fresco crumbles. Serve two tacos per order.



Shredded Pork

Prep time: 750 Cook Time: 3 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Garlic		minced	10 Oz.
Limes		zest	1 tsp.
Lime Juice			1/4 cup
Salt			1/2 cup
Mexican Cinnamon Stick		toasted, ground	1 tsp.
Coriander Seed		toasted, ground	1 tsp.
Pork Shoulder		trimmed, cut into 2" pieces	5 Lbs.
Chicken Stock			1 Gallons
Guajillo Peppers		stemmed, seeded, hydrated in hot water	4 Oz.

Instructions

1. Combine the first six ingredients together to make marinade.
2. Rub the marinade into the skin of the pork shoulder and allow to marinate, under refrigeration overnight.
3. In a deep hotel pan combine the chicken stock with the guajillo peppers and add the pork shoulder. Wrap with foil.
4. Braise pork shoulder in oven at 250°F until the pork is pull-apart tender and cooked through.
5. Pull the pork and hold hot for service.



Cilantro Lime Yogurt

Prep time: 10 Cook Time: Servings: 12

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Plain Yogurt			2 3/4 cup
Lime Zest		zest	1 Tbsp.
Lime		juiced	1 Each
Cilantro Leaves		chopped	2 Tbsp.
Coriander		ground	1/4 tsp.
Garlic		minced	1 tsp.
Salt			As Needed

Instructions

1. Combine the first six ingredients together. Mix until uniform.
2. Season with salt to taste. Hold cold for service.



Salsa Roja (for Chicharrones Pork Tacos)

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Onion		diced	1 3/4 Oz.
garlic clove		small, diced	1 Each
tomatoes		fresh, diced	6 Oz.
serrano pepper			1/2 Each
lime juice		fresh	1 1/2 tsp.
ancho chile powder			To Taste
salt			To Taste
pepper			To Taste

Instructions

1. Saute onions, garlic, and chili pepper over medium heat until soft. Meanwhile, bring a pot of water to a boil, add tomatoes; simmer for 5 minutes.
2. Combine onions, garlic, chili pepper, tomatoes, and lime juice in a food processor and puree to desired consistency.
3. Transfer salsa to a saute pan and reduce until slightly thickened. Season to taste with salt and ancho powder.

