***NR#90 Pork Fajitas-Davita***

***Serving Size and Ingredients 3oz pork, add 1/2c peppers and onions, 1 6in Flour tortilla***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ lbs  | 12 ½ lbs  | 25 lbs | Pork, lean boneless  |
| 6 ¼ tsp  | 1/4c | ½ c | Oregano |
| 3 1/8 tsp | 6 ¼ tsp | 1/4c  | Cumin |
| 3/4c  | 1 ½ c | 3 cups | Pineapple juice |
| 3/4c | 1 1/2c  | 3 cups | Vinegar |
| 1 ½ tsp | 3 tsp | 6 tso | Hot pepper sauce |
| 6 ¼ TBSP | 3/4c | 1 ½ cups | Canola oil  |
| 6 1/4c  | 12 1/2c  | 25c | Red and green bell peppers |
| 6 1/4c | 12 1/2c  | 25c | onions |
| 25 | 50 | 100 | 6 in Flour tortilla |
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***Instructions:***

1. ***Slice Pork across grain into 1/8 strips***
2. ***Combine garlic oregano, cumin, pineapple juice, vinegar, and hot sauce in a gallon size plastic bag***
3. ***Add pork and marinade for 10 to 15 minutes***
4. ***Heat a heavy skillet or griddle until hot***
5. ***Add the oil, bell peppers and onions, and pork strips***
6. ***Stir fry until pork is no longer pink about 5 minutes***
7. ***Serve 3oz pork***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***