

Al Pastor Street Tacos with Pineapple Salsa (SFR-School Food Rocks)



General Information

Recipe #	Category	Source
2114766	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Pork, Al Pastor, 4/5#, Del Real, 2 M/MA Product Code 121	17 lbs., 3 oz.	
Tortilla, Flour and Corn, Don Pancho 6" 12ct	200 tortilla	
Limes, raw	25 fruit (2" dia)	
Quick Pickled Onions (SFR- School Food Rocks)	1 pt., 1 tbsp., 1 tsp.	
Onions, raw	1 pt., 1 tbsp., 1 tsp.	
	chopped	
Vinegar, distilled	1 pt., 1 tbsp., 1 tsp.	
Beverages, water, tap, municipal	2 1/8 FL OZ	
Sugar, Granulated, 25#, C&H Sugar, 404720	1/2 c., 1 tsp.	
Salt, table	1 tbsp., 1 1/4 tsp.	
Pineapple Salsa (SFR- School Food Rocks)	3 gal., 1 pt.	
Pineapple, raw, all varieties	3 gal., 1 pt. chunks	
Tomatoes, red, ripe, raw, year round average	3 qt., 1/2 c. chopped or sliced	
Onions, raw	1 qt., 2 tbsp., 2 tsp.	
	chopped	
Peppers, jalapeno, raw	1 pt., 1 tbsp., 1 tsp. sliced	
Coriander (cilantro) leaves, raw	1 pt., 1 tbsp., 1 tsp.	
Lime juice, raw	1 qt., 2 tbsp., 2 tsp.	
Salt, table	200 dash	

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross-contamination.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling product. Replace gloves after handling any other object.

CCP: Record time and internal temperature of product when received on daily log.

Instructions:

1. Wash and dry all produce.
2. Prepare the Pickled Red Onions:



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Serving Size	Yield
2 Tacos	100.00

Nutrition Facts

Serving Size 2 Tacos (292 gm)

Amount Per Serving		
Calories		372.835
% Daily Value*		
Total Fat	14.236 gm	21.902%
Saturated Fat	5.035 gm	25.176%
Trans Fat	0.000 gm	
Cholesterol	35.128 mg	11.709%
Sodium	961.231 mg	40.051%
Total Carbohydrate	48.390 gm	16.13%
Dietary Fiber	6.726 gm	26.905%
Total Sugars	10.677 gm	
Includes 0.999 gm of Added Sugars		
Protein	15.977 gm	31.955%
Vitamin A	14.598*	1.622%
Vitamin C	53.471*	89.118%
Vitamin D	0.000*	
Calcium	133.267	13.327%
Iron	2.046	11.367%
Potassium	609.020	12.958%
Saturated Fat % of Calories		12.155 %
Added Sugar % of Calories		1.072 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
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1. In a small saucepan, combine vinegar, water, salt, and sugar. Heat until sugar is fully dissolved. Remove from heat.
2. Slice red onions. Add sliced onions to a container and pour pickling liquid over onions. Stir to combine. Cover and refrigerate for at least 30 minutes prior to service. **Critical Control Point: Hold cold at 41°F or below until service.**

3. Prepare the Pineapple Salsa:

1. Dice pineapple, tomatoes, red onions, and jalapeños.
2. Chop cilantro (reserve 1/4 for taco garnish) and cut limes into wedges.
3. Combine pineapple, tomatoes, red onions, jalapeños, cilantro, and salt in a mixing bowl.
4. Add lime juice and stir until evenly combined. Cover and refrigerate for at least 30 minutes prior to service. **Critical Control Point: Hold cold at 41°F or below until service.**

4. Place sealed bag of Al Pastor in a steamer or boiling water. Heat for 45–60 minutes or until product reaches serving temperature. Carefully open bag to avoid steam burns. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.** Transfer al pastor to steam table pan and hold hot for service. Drain liquid. **Critical Control Point: Hold hot at 135°F or above until service.**

5. Place corn tortillas in hot holding cabinet for 5–7 minutes prior to assembly until warm and pliable.

6. Assembly:

1. Place 1 & 3/8 oz (1.375 ounce) Al Pastor onto each tortilla.
2. Top with 1/4 cup of pineapple salsa on each taco
3. Add 1/2 tsp of pickled red onions on each taco
4. Garnish each taco with 1/2 tsp chopped cilantro and 1 lime wedge.
5. Serve 2 tacos per serving.

7. Serve immediately.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

Meat/Meat Alternates	2 oz
Whole Grain-Rich	2 oz
Fruits	0.25 cups

Allergens

Wheat

Added Sugar Limitations

Not applicable.

Vendors

C&H/Domino Sugar 

Dates

Last Updated	Created
06-05-2026	05-23-2026