

Carnitas Totchos (SFR- School Food Rocks)



General Information

Recipe #	Category	Source
2114764	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Limes, raw	12 ½ fruit (2" dia)	
Onions, spring or scallions (includes tops and bulb), raw	1 pt., 1 tbsp., 1 tsp. chopped	
McCain Reduced Sodium Tater Tots Shaped Potatoes	15 lbs., 12 oz.	
Cheese, Sauce, Ultimate Creamy, White, Pouch, 6/106oz, 39.75#, Land O Lakes, 39947	12 lbs., 8 oz.	
Pork, Carnitas, 5/4#, Del Real, 2 M/MA Product Code 100	15 lbs., 10 oz.	
Peppers, Jalapenos, Sliced, Canned, 6/102oz, 38.5#, Rosarita, 2700052785	1 pt., 1 tbsp., 1 tsp.	
Pico de Gallo (SFR-School Food Rocks)	1 gal., 2 qt., 1 c.	
Tomatoes, red, ripe, raw, year round average	3 qt., 1 pt., 1 c. chopped or sliced	
Onions, raw	1 qt., 1 c. chopped, raw to prepared	
Coriander (cilantro) leaves, raw	1 pt., 1 ¾ c.	
Peppers, jalapeno, raw	15 pepper	
Limes, raw	10 fruit (2" dia)	
Salt, table	1 tbsp., 2 tsp.	

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. Slice limes into 8 wedges and thinly slice green onions. Refrigerate. **Critical Control Point: Hold cold at 41°F or below until service.**
2. Prepare the Pico de Gallo:
 1. Dice onions, tomatoes, and jalapeños. Chop cilantro and cut limes in half.
 2. Combine onions, tomatoes, jalapeños, salt, and cilantro in a bowl. Add lime juice and mix ingredients well. Cover and refrigerate for at least 1



Carnitas Totchos

Serving Size	Yield
1 serving	100.00

Nutrition Facts

Serving Size 1 serving (253 gm)

Amount Per Serving		
Calories		356.703
		% Daily Value*
Total Fat	21.978 gm	33.813%
Saturated Fat	9.015 gm	45.077%
Trans Fat	0.000 gm	
Cholesterol	65.833 mg	21.944%
Sodium	845.438 mg	35.227%
Total Carbohydrate	19.440 gm	6.48%
Dietary Fiber	2.950 gm	11.799%
Total Sugars	2.231 gm	
Includes 0.000 gm of Added Sugars		
Protein	23.461 gm	46.922%
Vitamin A	15.839*	1.76%
Vitamin C	11.452*	19.087%
Vitamin D	0.000*	
Calcium	195.068*	19.507%
Iron	1.454	8.075%
Potassium	1003.992	21.362%
Saturated Fat % of Calories		22.747 %
Added Sugar % of Calories		0.000 %
* 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
Meat/Meat Alternates	2.5 oz
Starchy	0.5 cups

- hour before use. **Critical Control Point: Hold cold at 41°F or below until service.**
- Preheat oven to 425°F.
 - Spread frozen tater tots evenly in one layer on sheet pans. Bake for 12–17 minutes, turning once for uniform cooking. **Critical Control Point: Product must reach an internal temperature of 165°F for 15 seconds.** Transfer tater tots to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
 - Place unopened pouch of queso on perforated steam table pan or tray in steamer. Heat for 12–15 minutes, or until sauce reaches 145°F–155°F. Carefully remove as product will be hot. Transfer queso to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
 - Place sealed bag of carnitas 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 carnitas to steam table pan and hold hot for service. **Critical Control Point: Hold hot at 135°F or above until service.**
7. Assembly:
- Place ½ cup tater tots into serving container.
 - Top with 2.5 oz carnitas.
 - Drizzle with 2 oz queso.
 - Top with ¼ cup pico de gallo.
 - Garnish with sliced jalapeños, cilantro, and lime wedge.
 - 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.

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

Allergens

Milk

Added Sugar Limitations

Not applicable.

Vendors

Conagra Foodservice

Land O Lakes

Dates	
Last Updated	Created
06-30-2026	05-23-2026