

DEFROST • HEAT • SERVE



Product Sheet



Carne al Pastor (Pastor Pork Meat)

COOKED PORK MEAT, READY TO SERVE

Just defrost, heat and serve.

Meat fully cooked



Ingredients:

- Pork Meat
- Guajillo chili
- Ancho chilli
- Clove
- Thyme
- Oregano
- Pepper
- Cinnamon
- Cumin
- Laurel
- Garlic
- Ginger
- Vinegar
- Pineapple chunks
- Onion

Product characteristics:

1. High vacuum packing.
2. Expiration date is 7 months after the date of packaging. **KEEP FROZEN.**
3. Once the product is opened, consume in its entirety in the next 5 day.
4. Once you receive the product keep it frozen if it's not consumed right away.
5. Meat is fully cooked and ready to serve.

Recipes:

TACOS AL PASTOR

1. Corn Tortillas (hand or machine made)
2. Onion and chopped cilantro
3. Pork Shop® Pastor Pork Meat
4. Green or red salsa

GRINGAS

1. Flour Tortillas
2. Melted cheese
3. Pork Shop® Pastor Pork Meat
4. Onion and chopped cilantro
5. Green or red salsa

SIDE DISHES

1. With chilaquiles
2. In sopres or tlacoyos

How to defrost the product:

A. AMBIENT TEMPERATURE
Without removing the product from its original packaging, place it in a container with little **COLD** water and leave it defrosting at room temperature. Once thawed, heat according to specifications suggested.

B. REFRIGERATION
One day before serving, place the product in its original packaging in refrigeration. Once defrosted, heat according to specifications suggested.

C. MICROWAVE
Place the product in its original packaging inside the microwave, select the "defrost" function and follow the instructions in your microwave.

Suggestions for heating:



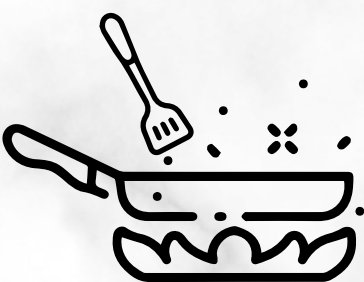
PORKLUNCH

SUGGESTED

1. Once defrosted, open the package and place the product in the pan.
2. Over medium heat stir the meat to heat evenly and prevent the meat from product sticks to the pan.
3. With the stirring paddle, shred the meat if desired and lower the heat checking the consistency. The higher the temperature, the marinade will condensed more and the meat will be drier.
4. Serve and accompany with fresh vegetables.

Important note:

If you choose to heat the product in the microwave oven, the meat will remain more broth because the microwave cannot thicken the sauce like conventional fir



Frying Pan



Microwave



Water Bath

1. Defrost according to the suggestions.
2. Place the content in a microwave-safe container. Preferably cover it with a microwave lid to avoid splatters.
3. Heat at high temperature for 15 to 20 minutes. If necessary, heat 10 more minutes or until reaching the desired temperature.

1. Place the sealed package in a container with very hot water.
2. Let it rest until reaching the desired heat temperature.
3. Serve.