



AL PASTOR

Al Pastor is one of Mexico's most traditional dishes, especially in the states of Jalisco and Nayarit. Our tender pork is marinated with fresh chili peppers, red peppers and a traditional blend of spices to create that authentic street taco flavor. This convenient dish is often served in tacos topped with diced pineapple.

INGREDIENTS

Marinated Pork [Pork, Adobo (Water, Seasoning (Paprika, Chili Pepper, Red Pepper, Garlic, Salt, Spices), Apple Cider Vinegar, Salt)], Onion, Lard.

NUTRITION FACTS

About 3 serving per container
Serving Size: 5 oz (142g)

Amount per Serving

CALORIES	320
	% Daily Value*
Total Fat 22g	28%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 85mg	28%
Sodium 820mg	36%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 25g	
Vitamin D 1mcg	6%
Calcium 67mg	6%
Iron 1mg	6%
Potassium 369mg	8%

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

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

0g
TRANS FAT
PER SERVING

**GLUTEN
FREE**

25g
OF PROTEIN
PER SERVING

COOKING INSTRUCTIONS

MICROWAVE

1. In a microwave safe tray/plate heat on high for 2 minutes, rotate the pouch $\frac{1}{2}$ turn, puncture 2 small holes in the pouch, and cover with a paper towel.
2. Heat on high and additional 2 minutes until center is hot (165°F). Let stand for 2 minutes.
3. Open bag carefully, and empty contents into serving tray.

Note: Microwave ovens vary in rates of heating. Times given are approximate.

STOVETOP

1. Pre-heat medium size skillet over medium heat. Empty Al Pastor from pouch.
2. Spread Al Pastor evenly across skillet.
3. Heat for 2-5 minutes or until internal temperature reaches 165°F. Stir occasionally.