



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.

GLUTEN FREE

0g
TRANS FAT PER SERVING

NO
PRESERVATIVES

25g
OF PROTEIN PER SERVING

PORK USED RAISED WITHOUT ADDED HORMONES*

INGREDIENTS

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

NUTRITION FACTS

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

Amount per Serving

CALORIES 320

% Daily Value*

Total Fat	22g	28%
Saturated Fat	7g	35%
Trans Fat	0g	
Cholesterol	85g	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

*Federal regulations do not permit the use of added hormones in pork

COOKING INSTRUCTIONS

MICROWAVE

1. In a microwave safe tray/plate heat on high for 2 minutes, rotate the pouch 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 (165F). 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 temperature reaches 165F. Stir occasionally