## **BBQ Pork on Bun**

Servings:	32.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52442
School:	Prairie Crossing		

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
Pulled Pork	10 Pound		110730*
SAUCE BBQ	1 Cup	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	655937
BUN HAMB SLCD WGRAIN WHT 4 10- 12CT	32 Each		266546

## **Preparation Instructions**

Put the pulled pork in steam table pans and heat in the steamer for 45-60 minutes to 165 degrees, stir. Fold in BBQ sauce.

Hold in hot pass thru at 165 degrees or higher.

Serve with 4 oz. scoop on hamburger bun.

# Meal Components (SLE) Amount Per Serving

Meat	2.500
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 32.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		397.50			
Fat		14.50g			
Saturated Fat		5.50g			
Trans Fat		0.00g			
Cholesterol		90.00mg			
Sodium		817.50mg			
Carbohydrates		29.50g			
Fiber		3.00g			
Sugar		8.25g			
Added Sugar		3.00g			
Protein		32.50g			
Vitamin A	0.00mcg	Vitamin C	0.00mg		
Calcium	30.00mg	Iron	2.00mg		
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### **Nutrition - Per 100g**

No 100g Conversion Available