

# Pulled Pork Sandwich

NO IMAGE

|                      |                    |                       |                  |
|----------------------|--------------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00               | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Sandwich      | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch              | <b>Recipe ID:</b>     | R-29651          |
| <b>School:</b>       | Hobart High School |                       |                  |

## Ingredients

| Description                           | Measurement | Prep Instructions  | DistPart # |
|---------------------------------------|-------------|--|------------|
| BUN HAMB SLCD WGRAIN<br>WHT 4 10-12CT | 1 Each      |  | 266546     |
| BBQ Pulled Pork                       | 4 Ounce     | Mix BBQ sauce and pork together Cook pulled pork according to directions on package. Heat to 165* Use #8 scoop | R-54847    |

## Preparation Instructions

4.0 ounces of meat on a hamburger bun.

#8 scoop

Updated 8/5/25 AP

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.000 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Sandwich

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 404.00                  |
| <b>Fat</b>                   | 12.00g                  |
| <b>Saturated Fat</b>         | 4.50g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 72.00mg                 |
| <b>Sodium</b>                | 934.00mg                |
| <b>Carbohydrates</b>         | 42.00g                  |
| <b>Fiber</b>                 | 3.00g                   |
| <b>Total Sugar</b>           | 20.00g                  |
| <b>Added Sugar</b>           | 19.00g                  |
| <b>Protein</b>               | 27.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 30.00mg       | <b>Iron</b> 2.36mg      |

## Nutrition - Per 100g

|                              |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 89.07                   |
| <b>Fat</b>                   | 2.65g                   |
| <b>Saturated Fat</b>         | 0.99g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 15.87mg                 |
| <b>Sodium</b>                | 205.91mg                |
| <b>Carbohydrates</b>         | 9.26g                   |
| <b>Fiber</b>                 | 0.66g                   |
| <b>Total Sugar</b>           | 4.41g                   |
| <b>Added Sugar</b>           | 4.19g                   |
| <b>Protein</b>               | 5.95g                   |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 6.61mg        | <b>Iron</b> 0.52mg      |