

# CELEBRATE

# Cinco de Mayo

- A FIESTA OF HISPANIC PRIDE & CULTURE -

HISPANIC FAVORITES - BRING EXCITEMENT



Create a whole week of exciting menu items with Culinary Standards Seasoned Pork!

Round out your menu with traditional foods from Mexico such as rice, black beans and/or red beans, tropical fruit, along with crunchy jicama slices. By combining our black beans & rice and seasoned pork with a few of your staple ingredients, you will have everything you need to create an easy, delicious & healthy Hispanic lunch menu.

## BURRITO GRANDE

- 2.5 oz. Black Beans & Rice
- 1.5 oz. Seasoned Pork Roast (Cuban Style)
- 1/2 oz. Shredded Cheese

Heat Seasoned Pork and our Black Beans & Rice. Use a slotted spoon to gently stir juices into pork. Layer flour tortilla with Black Beans and Rice, Seasoned Pork and shredded cheese. Fold sides into the middle, then roll. Serve with hot salsa or tomatillo sauce.

Menu Variation: Serve in a soup bowl instead of a tortilla for a "Mexican Rice Bowl"!

## MACHO NACHOS

- 8 lb. bag Seasoned Pork Roast (Cuban Pork)
- 6-8 cups Salsa
- Tortilla Chips
- Lettuce & Tomatoes
- Shredded Cheese

Heat Seasoned Pork. Use a slotted spoon to gently stir juices into pork, then mix in salsa. Serve over tortilla chips and top with lettuce, tomatoes and shredded cheese.

Menu Variation: Serve with soft or hard tortillas as Taco Carnitas.

### FUN FACT

Cinco de Mayo celebrates the initial victory of the Battle of Puebla, May 5, 1862 in which a smaller Mexican force faced the well trained forces of the French Army. The battle, which lasted only a few hours ended in a moral and military victory for the Mexican Army led by the 33 year old General Ignacio Zaragoza.

### FUN SPANISH FOOD TERMS

- Arroz = Rice
- Frijoles = Beans
- Pollo = Chicken
- Puerco = Pig / Pork
- Queso = Cheese
- Carne = Meat / Beef
- Carnitas = Mexican Roasted Pork Dish



For more information contact -  
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