



## PULLED PORK CHILI FRITOS® PIE WITH FRITOS® ORIGINAL CORN CHIPS

**Each Serving Provides:**

**2.5 oz. Meat/MA** (2 oz. pork = 1 oz. MMA + 2.9 oz. chili = 1 oz. MMA + .5 oz. cheese)  
**1 ¾ c. Vegetables**  
 ½ c. **Red/Orange** (1/4 c. tomatoes + 1/8 c. salsa + 1/8 c. chili - .1875 c.)  
 1 c. **Green** (2 c. Romaine)  
 ¼ c. **Starchy** (1/4 c. corn)  
**2 oz. eq. Grains** (1.5 oz. Fritos® Original Corn Chips)

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INGREDIENT	QUANTITY 100 servings	1 Serving
Shredded romaine lettuce	12 Gal + 2 Qts.	2 c.
Chopped tomatoes	1 Gal + 2 Qts + 1 c.	1/4 c.
BBQ pulled pork	12 lbs. + 8 oz.	2 oz.
Reduced Fat Chili with beans	17.5 lbs.	2.9 oz.
USDA frozen corn (100348)	1 Gal. + 2 Qts. + 1 c.	1/4 c.
USDA shredded yellow Cheese (100012)	3 lbs. + 2 oz.	.5 oz.
USDA Salsa (110186)	3 Qts. + 1/2 c.	1/8 c.
Sour cream (optional)	3.125 lbs.	.5 oz.
Jalapenos, pickled, sliced (optional)	25 oz.	.25 oz.
<a href="#">FRITOS Original Corn Chips</a>	9 lbs. + 6 oz.	1.5 oz.

**PREPARATION**

1. Layer plate with 1.5 oz. FRITOS® Original Corn Chips, 2 c. lettuce, and 1/4 c. chopped tomatoes.
2. Scoop 2 oz. BBQ pulled pork on top of layered items.
3. Scoop 2.9 oz. of chili on top of BBQ pulled pork.
4. Layer on top, 1/4 c. corn, .5 oz. cheese, 1/8 c. salsa, 1 Tbsp. sour cream (optional) and 5 jalapeno slices (optional).

Nutritional Facts Panel

<b>Nutrition Facts</b>	
<b>1 Serving:</b>	
Calories	547
Saturated Fat	8.6
Sodium	801mg