



Standard Operating Procedures *Chile Verde (Pork in Green Sauce)*

Necessary Materials:

- Del Real Chile Verde
- Thermometer
- Knife
- Plastic food handling gloves
- Large Pot or Microwave
- Scissors

Storage/Shelf Life:

- Product cases list the date the product was packed, this date will help you determine remaining shelf life
- **Refrigerated:** Store packages at 32-40 degrees F-----60 day shelf life
- **Frozen:** 6 month shelf life



Option 1: Use of Microwave



1. Place product bag in microwave making sure the flat portion of the bag is facing down. (If product is frozen make sure to defrost product in 3 sink compartment using cold water for a couple hours before placing in microwave)

2. Heat product for 4 minutes.

Note: Industrial microwaves will require less time.



3. Flip bag 1/2 turn

4. Puncture 4 small holes in the bag.



5. Heat for 12 additional minutes Note: Industrial microwaves will require less time.

6. Use thermometer to measure product temperature. Product should be at least 165 degree F . Due to microwave wattage variation additional minutes maybe required.

7. Carefully pull bag out of microwave.



8. Cautiously cut open bag and place product on the designated deli case pan. **BEWARE OF THE EXTREMELY HOT STEAM ESCAPING BAG.**



Standard Operating Procedures *Chile Verde (Pork in Green Sauce)*

Option 2: Boil Product in Pot



1. Place bag/s in pot with water (use enough water to cover bags).

2. Heat water at 180 degrees F

3. Let product sit in water until it reaches desired temperature (see time frame listed below).

Thawed Product 30 to 45 minutes
Frozen Product 60 to 90 minutes

4. Carefully pull bag out of water.

5. Cautiously cut open bag and place product into designated aluminum pan.



6. Use thermometer to measure meat temperature. Meat should be at least 165 degree F .

7. Bags which are not used can be left in pot of water as long as the water temperature does not exceed 180 degrees F.

Merchandising Suggestions for Hot Deli or Hot Line

