



DINNERLY



Pork Carnitas with Corn & Red Onion Salsa

 ca. 20min  2 Servings

If you were spending some time on your phone, looking for a sure thing, you would definitely stop swiping left for a full on match with these irresistible pork carnitas tacos. These tacos, loaded with a fresh sweet corn and red onion salsa are guaranteed to be a first date that you won't forget. In a good way. We've got you covered!

WHAT WE SEND

- pulled pork
- garlic
- corn
- red onion
- taco seasoning

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- olive oil

TOOLS

- large skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1010.0kcal, Fat 62.0g, Proteins 36.0g, Carbs 78.0g



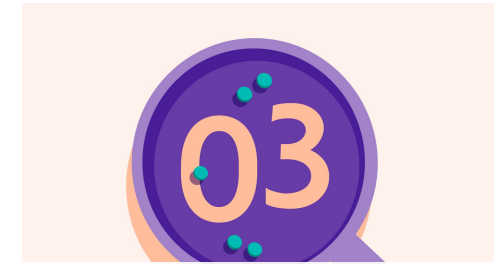
1. Pickle onions

Halve **onion**, then peel and finely chop 1 cup. Peel and finely chop **1 teaspoon garlic**. In a medium bowl, combine $\frac{1}{3}$ cup of the **onions**, $\frac{1}{2}$ **teaspoon of the garlic**, and **2 tablespoons each oil and vinegar**. Season with **salt** and **pepper**. Let marinate until step 5.



2. Prep tortillas & pork

Heat a large skillet over medium-high. Cook **tortillas**, 1–2 at a time, until warmed and lightly golden, about 30 seconds per side. Transfer to a plate; cover to keep warm. Pull apart **pork** into a medium bowl. Add **2¼ teaspoons taco seasoning**, **1 tablespoon vinegar**, $\frac{1}{2}$ cup **water**, $\frac{1}{4}$ **teaspoon salt**, and a few grinds **pepper**; stir to combine. Set aside until step 4.



3. Cook corn

Heat **1 tablespoon oil** in same skillet. Add **corn** and cook until lightly browned and tender, about 2 minutes. Transfer to a small bowl; set aside to cool until step 5.



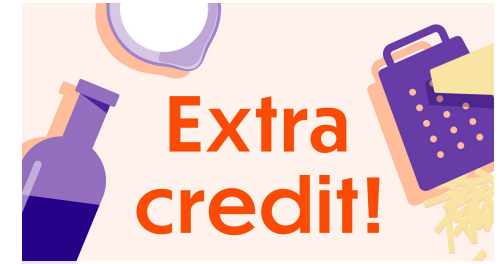
4. Brown pork

Heat **1 tablespoon oil** in same skillet. Add **remaining onions** and **garlic**; cook until softened and fragrant, about 1 minute. Add to bowl with **pork**. Heat **1 tablespoon oil** in same skillet over high. Add **seasoned pork**, spread into a thin layer, and cook, without stirring, until browned and crisped in spots, 2–3 minutes.



5. Finish salsa & serve

Stir **corn** into **pickled onions**. Divide **pork** between **tortillas**. Top with **corn and red onion salsa**. Enjoy!



6. Take it to the next level

Load these tacos up with whatever you like —hot sauce, guacamole, sour cream. Make it your own!