

# DINNERLY



## Pork Carnitas with Corn & Red Onion Salsa

 20-30min  4 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

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

#### WHAT YOU NEED

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

#### TOOLS

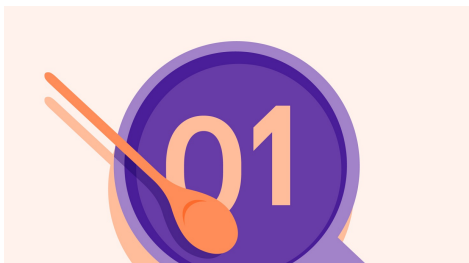
- large skillet

#### ALLERGENS

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

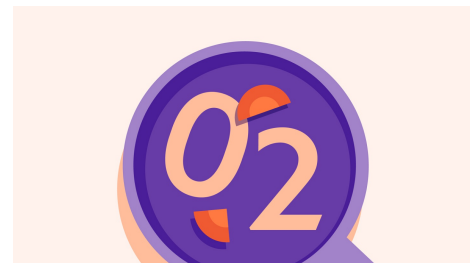
#### NUTRITION PER SERVING

Calories 910.0kcal, Fat 52.0g, Proteins 36.0g, Carbs 76.0g



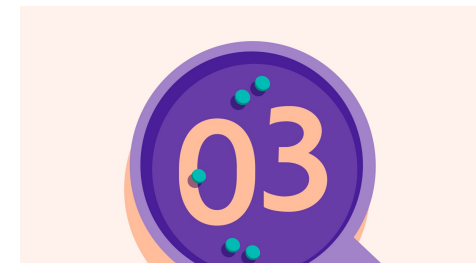
#### 1. Pickle onions

Halve **onion**, then peel and finely chop 2 cups. Peel and finely chop 2 **teaspoons garlic**. In a medium bowl, combine  $\frac{2}{3}$  **cup of the onions**,  $\frac{1}{2}$  **teaspoon of the garlic**, and  $\frac{1}{4}$  **cup each oil and vinegar**. Season with **salt** and **pepper** to taste. 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 large bowl. Add  $1\frac{1}{2}$  **tablespoons taco seasoning**, 2 **tablespoons vinegar**, 1 **cup water**,  $\frac{1}{2}$  **teaspoon salt**, and **several grinds of pepper**; set aside until step 4.



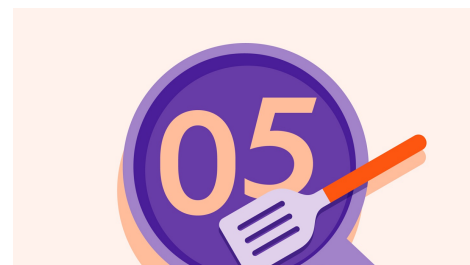
#### 3. Cook corn

Heat 1 **tablespoon oil** in same skillet. Add **corn** and cook until lightly browned and tender, 2–3 minutes. Transfer to a medium bowl; set aside to cool until step 5.



#### 4. Brown pork

Heat 1 **tablespoon oil** in same skillet. Add **remaining onions**; cook until soft, 1–2 minutes. Add to **pork** in bowl. Heat 1 **more tablespoon oil** in same skillet over high and add  $\frac{1}{2}$  **of pork mixture**; spread to a thin layer. Cook, without stirring, until browned and crisp in spots, 2–3 minutes. Transfer to a plate; repeat with remaining pork (add **more oil** if needed).



#### 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!