MARLEY SPOON

Fast! Pulled Pork Tinga Tacos

with Creamy Avocado Cabbage Slaw

under 20min 2 Servings

This 20-minute recipe comes together in no time thanks to ready-to-heat-and-eat pulled pork. We take it up a notch by quickly simmering it in a smoky chipotle sauce. This tender pork is the perfect filling for warm corn tortillas, along with creamy avocado-cabbage slaw, and roasted pumpkin seeds (pepitas) for a crunch in each bite.

What we send

- 2 scallions
- ½ lb pkg ready to heat pulled pork
- 4 oz salsa
- ¼ oz chipotle chili powder
- 2 oz guacamole
- 14 oz cabbage blend
- 1 oz pepitas
- 6 (6-inch) corn tortillas

What you need

- garlic
- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

Tools

- medium skillet

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 34g, Carbs 60g, Protein 34g

1. Prep ingredients

Trim **scallions**, then thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**.

2. Brown pork

Heat **2 tablespoons oil** in a medium skillet over high until shimmering. Add **pulled pork** (should sizzle vigorously) and cook, breaking meat up into smaller pieces, until browned in spots, 2–3 minutes. Stir in **chopped garlic** and **sliced scallion whites and light greens**. Cook, stirring, until fragrant, about 1 minute.

3. Finish pork tinga

Add **salsa**, **½ cup water**, and **½–1 teaspoon of chipotle chili powder** (depending on your heat preference) to skillet. Bring to a boil, then reduce heat to medium-high and cook until slightly reduced, 3–4 minutes. Season to taste with **salt** and **pepper**.

4. Make avocado slaw

In a medium bowl, combine **guacamole** and **1 tablespoon each of vinegar, oil, and water**. Add **2 cups shredded cabbage** and **half each of the scallion dark greens and pumpkin seeds**; toss to combine. Season to taste with **salt** and **pepper**.

5. Warm tortillas & serve

Heat **1 tortilla** over a gas flame, until lightly charred, about 10 seconds per side. Wrap in foil to keep warm as you repeat with remaining tortillas.

Build **tacos** at the table with **tortillas**, **pork tinga** and **remaining pumpkin seeds and sliced scallion dark greens**. Top with **avocado slaw** or serve alongside. Serve and enjoy!

6. Microwave tortillas

Alternatively, stack and wrap tortillas in a clean kitchen towel and microwave on high until warm and soft, about 1 minute.