

DINNERLY



Sofrito Pulled Pork Tacos with Guacamole



30-40min



2 Servings

When we're talking sofrito, we're talking about the secret weapon that brings flavor and aroma to so many dishes we couldn't live without. We made it super simple with a little garlic and taco seasoning—and it turns out, that's all you need to make these pulled pork tacos the best thing you ate all week. We've got you covered!

WHAT WE SEND

- 1 bell pepper
- 1 yellow onion
- ¼ oz taco seasoning
- ¼ oz granulated garlic
- ½ lb pkg ready to heat pulled pork
- 6 (6-inch) flour tortillas ^{1,6}
- 2 (2 oz) guacamole

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- 2 rimmed baking sheets
- microwave (optional)

ALLERGENS

Wheat (1), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

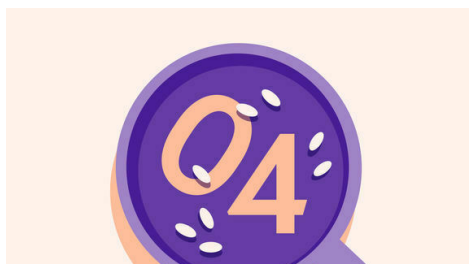
Calories 800kcal, Fat 46g, Carbs 73g, Protein 35g



1. Prep ingredients

Preheat oven to 425°F with racks in the lower and upper thirds. Place a rimmed baking sheet on lower rack to preheat.

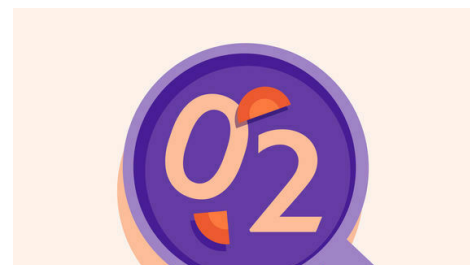
Halve **pepper**; discard stem and seeds. Cut into ¼-inch thick strips. Halve **onion**; thinly slice.



4. Heat tortillas & serve

Stack **tortillas** and wrap in a damp paper towel; microwave in 30-second increments until warmed through (or toast 1 tortilla at a time in a skillet over medium heat, about 30 seconds per side).

Serve **sofrito pork and veggies** in **tortillas** with **guacamole** spooned over top. Enjoy!



2. PULLED PORK VARIATION

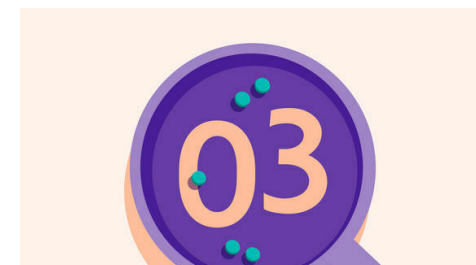
In a medium bowl, combine **taco seasoning**, **1 teaspoon granulated garlic**, and **2 tablespoons oil**; season with **salt** and **pepper**. Use your fingers to shred **pork** into bowl. Stir to combine until evenly coated.

Carefully remove baking sheet from oven and lightly drizzle with **oil**. Add pork in an even layer. Cook on lower oven rack until deeply browned and crispy, 10–15 minutes.



5. ...

What were you expecting, more steps?



3. Cook veggies

Add **peppers** and **onions** to a second rimmed baking sheet; toss with **2 tablespoons oil** and a **pinch each of salt and pepper**. Roast on upper oven rack until softened and just browned, 20–25 minutes.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!