

DINNERLY



Pulled Pork Tacos with Corn & Red Onion Salsa



ca. 20min



2 Servings

Our go-to "I'm too lazy to cook, but I don't want to put on normal clothes to go out" kind of recipe. We put in all the work by cooking and shredding the pork, so all you have to do is to throw it together, top it with a quick corn salsa, and stuff your face. Oh, and figure out which show to binge-watch next. We've got you covered!

WHAT WE SEND

- 1 red onion
- 6 (6-inch) flour tortillas ^{1,6}
- ½ lb pkg ready to heat pulled pork
- ¼ oz taco seasoning
- 5 oz corn

WHAT YOU NEED

- olive oil
- apple cider vinegar (or vinegar of your choice)
- kosher salt & ground pepper
- garlic

TOOLS

- large skillet

ALLERGENS

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

NUTRITION PER SERVING

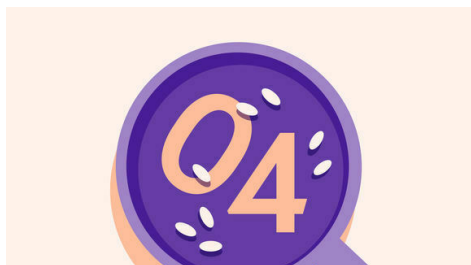
Calories 760kcal, Fat 47g, Carbs 61g, Protein 32g



1. Pickle onions

Finely chop **onion**. Finely chop **1 teaspoon garlic**.

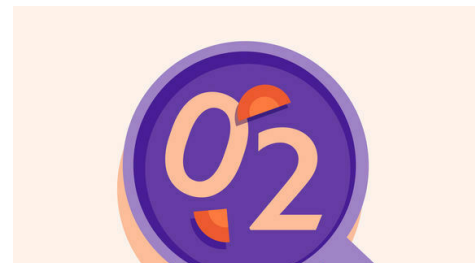
In a medium bowl, combine **⅓ cup of the onions**, **2 tablespoons each of oil and vinegar**, and **½ teaspoon of the chopped garlic**; season with **salt** and **pepper**. Set aside to pickle.



4. Brown pork & serve

Heat **1 tablespoon oil** in same skillet over high. Add **pork mixture** and spread into a thin layer. Cook, undisturbed, until browned and crisped in spots, 2–3 minutes. Stir **corn** into **pickled onions**.

Serve **pork** in **tortillas** topped with **corn & onion salsa**. Enjoy!



2. Prep tortillas & pork

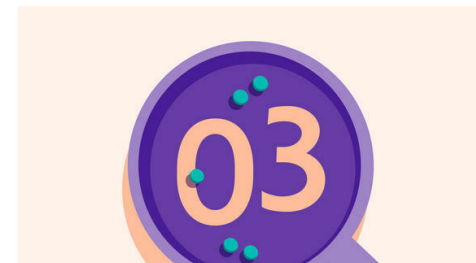
Heat a large skillet over high. Add **1 tortilla** at a time and cook until charred in spots, 30 seconds per side. Wrap in a kitchen towel or foil as you go to keep warm.

Transfer **pork** to a medium bowl and break into bite-sized pieces. Add **taco seasoning**, **½ cup water**, **1 tablespoon vinegar**, **¼ teaspoon salt**, and **a few grinds of pepper**; stir to coat.



5. ...

What were you expecting, more steps?



3. Cook corn & aromatics

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

Heat **1 tablespoon oil** in skillet. Add **remaining chopped onions and garlic**; cook until softened and fragrant, about 1 minute. Transfer to bowl with **pork**.



6. ...

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