

MARLEY SPOON



Summer Big Batch: Loaded Carnitas Board

with Guacamole, Salsa Verde & More!



1h



2 Servings

Nothing says summertime like a loaded taco board! Heaps of tacos usually means lots of prep, but we've streamlined some things to get you to taco town faster—starting with our irresistible ready to heat pulled pork and readymade guacamole. A homemade salsa verde brings delicious authenticity to a generous spread that includes shredded cabbage, crumbled feta, radishes, cilantro, and lime. (2-p plan serves 4; 4-p plan serves 8)

What we send

- ½ lb tomatillos
- 1 yellow onion
- 1 jalapeño chile
- garlic
- 1 oz fresh cilantro
- 2 limes
- 1½ lbs green cabbage
- 1 bag radishes
- 2 oz feta ⁷
- 2 (½ lb) pkgs ready to heat pulled pork
- ¼ oz taco seasoning
- 12 (6-inch) corn tortillas
- 2 (2 oz) guacamole

What you need

- olive oil
- kosher salt & ground pepper

Tools

- aluminium foil
- rimmed baking sheet
- immersion blender, food processor, or blender
- large heavy skillet or microwave

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 37g, Carbs 60g, Protein 19g



1. Prep salsa

Preheat broiler with a rack 4 inches from heat source. Discard husk from **tomatillos**, then halve. Halve **onion**; cut 1 half into large pieces. Halve **jalapeño**, discarding stem and seeds. Crush **2 large garlic cloves**.

On a foil-lined baking sheet, toss **tomatillos, onion pieces, jalapeños**, and **garlic** with **1 tablespoon oil**; season with **salt** and **pepper**.



4. Brown pork

Use your fingers or two forks to break up **pork** into bite-sized pieces; toss with **half of the taco seasoning**. Transfer to reserved baking sheet, spreading into an even layer.

Broil until browned and crisp on surface, 4-6 minutes. Stir with a spoon to expose un-browned areas and continue broiling until crisp, 4-6 minutes more.



2. Make salsa

Broil **veggies** until deeply charred and softened, rotating halfway through, 10-12 minutes.

Let cool for 5 minutes, then transfer to a blender or food processor along with **half of the cilantro**. Blend until a coarse puree forms. Squeeze in **1 tablespoon lime juice**; season to taste with **salt** and **pepper**. Set aside until ready to serve; reserve baking sheet.



5. Heat tortillas

Heat a large heavy skillet over high. Add **2 tortillas** at a time and cook until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm.

Alternatively, wrap tortillas in stacks of 6 in damp paper towels; microwave in 30-second increments until warmed through.



3. Prep taco garnishes

Meanwhile, thinly slice **desired amount of cabbage** for serving. Thinly slice **radishes**. Finely chop **remaining onion**. Finely chop **remaining cilantro leaves and stems**.

Crumble **cheese** into small pieces. Cut **remaining limes** into wedges.



6. Serve

Transfer **carnitas, taco garnishes, salsa verde**, and **guacamole** to serving bowls. Serve with **warm tortillas**. Enjoy!