

# 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 <sup>1,2</sup>
- 2 (2 oz) guacamole

### WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

### TOOLS

- 2 rimmed baking sheets
- microwave (optional)

### ALLERGENS

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

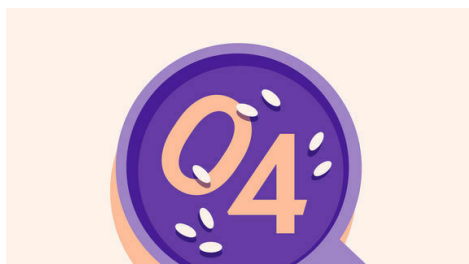
Calories 800kcal, Fat 46g, Carbs 73g, Protein 35g



#### 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.



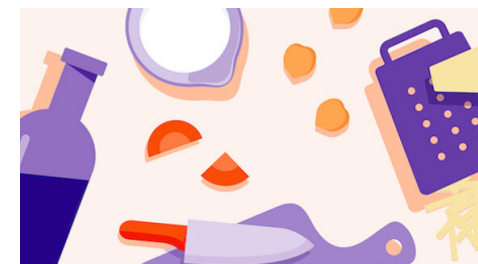
#### 5. ...

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!