

DINNERLY



Mexican Pulled Pork Tacos with Sour Cream



20-30min



2 Servings

We've seen the future and these pulled pork tacos are your new favorite dinner. They bring BIG flavors with our taco spice blend, charred tortillas, tangy barbecue sauce, and cool sour cream. We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 oz barbecue sauce
- ¼ oz taco seasoning
- ½ lb pkg ready to heat pulled pork
- 2 (1 oz) sour cream¹
- 6 (6-inch) flour tortillas^{2,3}

WHAT YOU NEED

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

TOOLS

- medium ovenproof skillet

ALLERGENS

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 45g, Carbs 78g, Protein 21g



1. Prep veggies & pork

Preheat broiler with top rack 6 inches from heat source. Halve and finely chop **onion**. Finely chop ½ **teaspoon garlic**.

In a medium bowl, combine **barbecue sauce**, **1–2 teaspoons taco seasoning** (depending on heat preference), and ¼ **cup water**. Use 2 forks or your fingers to break **pork** into bite-sized pieces directly into bowl. Stir to coat.



2. Prep sour cream & onions

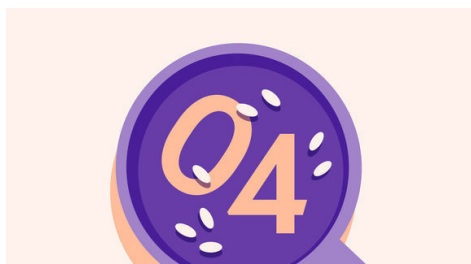
In a separate medium bowl, stir together **all of the sour cream**, **chopped garlic**, **1 tablespoon water**, and **2 teaspoons oil**. Season to taste with **salt** and **pepper**.

In a small bowl, stir together ½ **teaspoons each of water and vinegar**, and ½ **teaspoon each of sugar and salt**. Add ¼ **cup of the onions**, tossing to coat. Set aside to pickle, stirring occasionally, until step 5.



3. Char tortillas

Toast **tortillas** over a gas flame, turning once or twice, until lightly charred in spots, about 10 seconds per side. Wrap in foil or a clean kitchen towel as you go to keep warm (or broil tortillas directly on top oven rack, turning once or twice. Watch closely as broilers vary).



4. Broil pork & onions

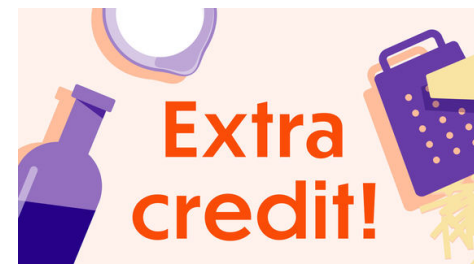
Stir to combine **remaining onions** and **1 tablespoon oil** in a medium ovenproof skillet. Broil on top oven rack until tender and lightly browned in spots, 4–5 minutes (watch closely). Remove from oven, then top onions with **pork and BBQ sauce**. Broil on top oven rack until pork is crispy and browned in spots, 5–6 minutes (watch closely).



5. Assemble tacos & serve

Stir to combine **broiled BBQ pork and onions** in skillet. Divide among **tortillas**.

Serve **pulled pork tacos** drizzled with **sour cream** and sprinkled with **pickled onions**. Enjoy!



6. Take it to the next level

Load up these tacos with any and all of your favorite fixings, like guacamole, hot sauce, or salsa!