



Oven-Fried Pork Taquitos

with Tomatillo Salsa & Jalapeños



30-40min



2 Servings

Contrary to popular belief, tomatillos are not green tomatoes, but they could be considered a distant cousin. Also known as Mexican husk tomatoes, these green gems have an incredible tart flavor that mellows out when cooked. For this dish, we sauté tomatillos with pickled jalapeños, then add fresh cilantro to create a salsa that is out-of-this-world good.

What we send

- ½ lb tomatillos
- ¼ oz fresh cilantro
- 1 yellow onion
- 1 jalapeño chile
- ½ lb pkg ready to heat pulled pork
- ¼ oz taco seasoning
- 6 (6-inch) flour tortillas ^{1,2}
- 2 (2 oz) shredded cheddar-jack blend ³
- 2 (1 oz) sour cream ³

What you need

- neutral oil
- kosher salt & ground pepper
- sugar

Tools

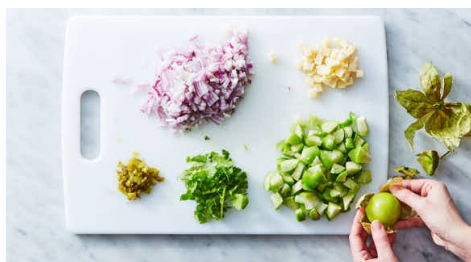
- rimmed baking sheet
- medium skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 1110kcal, Fat 71g, Carbs 75g, Protein 36g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. Remove and discard husks from **tomatillos**, then halve and coarsely chop. Coarsely chop **cilantro leaves and stems**. Finely chop **onion**. Thinly slice **jalapeño**, crosswise, into rings; finely chop 1 tablespoon. Lightly **oil** a rimmed baking sheet. Pat **pork** dry; break into bite-sized pieces.



4. Bake taquitos

Generously brush tops and sides of **taquitos** with **oil**. Bake on upper oven rack until golden brown and crisp, 15–20 minutes (watch closely as ovens vary).



2. Brown pork

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **all but 2 tablespoons of the chopped onions**; cook, stirring, until softened and golden brown, 3–4 minutes. Add **pork, all of the taco seasoning**, and **a pinch of salt**. Cook pork, breaking up large pieces with a spoon, until browned, about 3 minutes. Season to taste with **salt** and **pepper**.



5. Make tomatillo salsa

Heat **1 tablespoon oil** in reserved skillet over medium. Add **chopped jalapeños and tomatillos**; cook, stirring, until softened and lightly browned, 2–4 minutes. Add **½ cup water** and **¼ teaspoon each of salt and sugar**. Cook, crushing tomatillos with potato masher or fork, until reduced to 1 cup, 4–5 minutes. Stir in **half of the cilantro**. Season to taste with **salt** and **pepper**.



3. Assemble taquitos

Place **tortillas** on a work surface; spoon **about 3 tablespoons pork filling** onto one half of each tortilla, and spread to a 4-x1-inch rectangle. Top with **shredded cheddar-jack cheese**, then roll tightly, starting at the filled side of the tortilla. Place taquitos seam side down on prepared baking sheet. Rinse and dry skillet and reserve for step 5.



6. Finish & serve

In a small bowl, slightly thin **all of the sour cream** by adding **1 teaspoon water** as needed. Season to taste with **salt** and **pepper**. Serve **taquitos** topped with **tomatillo salsa, sour cream, remaining chopped onions and cilantro**, and **sliced jalapeños**, if desired. Enjoy!