

DINNERLY



FAST

ONE-SKILLET

Pork Carnitas Tacos with Corn & Red Onion Salsa



ca. 20min



2 Servings

If you were spending some time on your phone, looking for a sure thing, you would definitely stop swiping left for a full on match with these irresistible pork carnitas tacos. Loaded with a fresh sweet corn and pickled red onion salsa, they are guaranteed to make a very memorable first (date!) impression. In a good way. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- garlic (use 1 large clove)
- 6 (6-inch) flour tortillas ^{1,6}
- 1 pkg pulled pork
- taco seasoning (use 2¼ tsp)
- 5 oz corn

WHAT YOU NEED

- olive oil
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper

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 1000kcal, Fat 62g, Carbs 76g, Protein 36g



1. Pickle onions

Halve **onion**, then peel and finely chop 1 cup. Peel and finely chop **1 teaspoon garlic**. In a medium bowl, combine **⅓ cup of the onions**, **½ teaspoon of the chopped garlic**, and **2 tablespoons each oil and vinegar**; season with **salt** and **pepper**. Set aside to marinate until ready to serve.



2. Prep tortillas & pork

Heat a large skillet over medium-high. Cook **tortillas** in a single layer, in batches, until warmed and lightly golden, about 30 seconds per side. Transfer to a plate; cover to keep warm. Using 2 forks, pull **pork** apart and shred into a medium bowl. Stir in **2¼ teaspoons of the taco seasoning**, **1 tablespoon vinegar**, and **½ cup water**; season with **salt** and **pepper**. Set aside.



3. Cook corn

Heat **1 tablespoon oil** in same skillet. Add **corn** and cook, stirring, until lightly browned and tender, about 2 minutes. Transfer to a small bowl. Set aside and cover to keep warm until ready to serve.



4. Brown pork

Heat **1 tablespoon oil** in same skillet. Add **remaining ⅔ cup of onions** and **½ teaspoon of garlic**; cook, stirring, until softened and fragrant, about 1 minute. Stir into bowl with **pork**. Heat **1 tablespoon oil** in same skillet over high. Add **seasoned pork**, spreading into a thin layer, and cook, without stirring, until browned and crisped in spots, 2–3 minutes.



5. Finish salsa & serve

Stir **corn** into **pickled onions**. Divide **pork** between **warm tortillas**. Top **pork carnitas** **tacos** with **corn** and **red onion salsa**. Enjoy!



6. Take it to the next level

Load these tacos up with whatever you like—hot sauce, guacamole, sour cream. Make it your own!