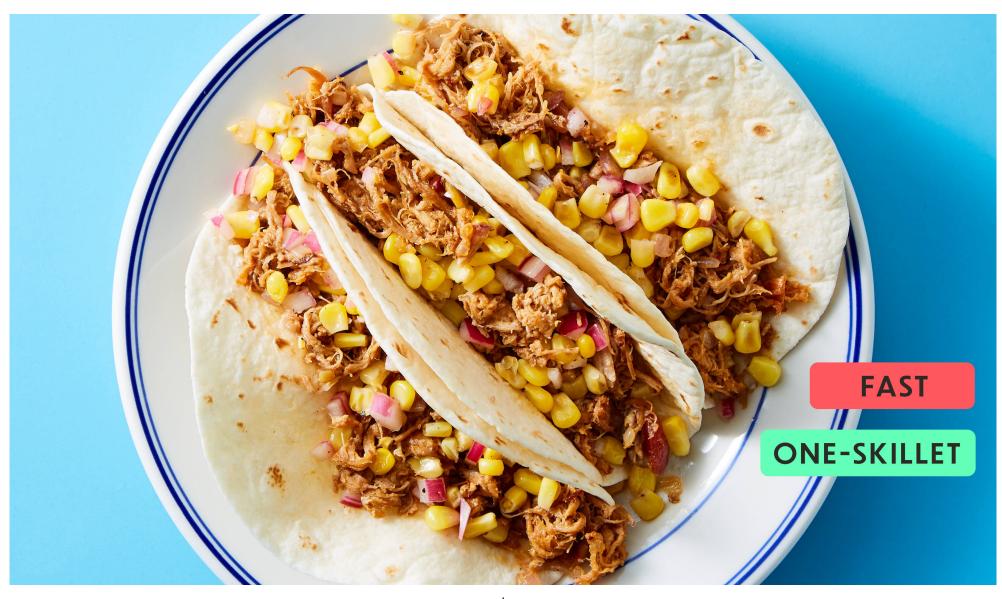
DINNERLY



Pork Carnitas Tacos with Corn & Red Onion Salsa





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 2½ 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 ½ 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 2½ 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 ½ 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!