

MARLEY SPOON



Food Truck Caramel Pulled Pork Tacos

with Flour Tortillas & Spicy Mayo



30min



2 Servings

Asian-Mexican fusion food trucks are all the rage. No need to wait in line; we're bringing east-meets-west tacos to your kitchen. We coat tender, pre-cooked pulled pork in a sticky tamari-caramel sauce. It's the perfect filling for flour tortillas. And like any taco night, it's all about the toppings! We pile on crisp veggies and homemade spicy mayo for the perfect sweet, savory, and spicy bite.

What we send

- 1 bell pepper
- 1 cucumber
- garlic
- 2 scallions
- ¼ oz fresh cilantro
- 2 oz mayonnaise ^{1,2}
- ¼ oz gochugaru flakes
- ½ lb pkg ready to heat shredded beef ^{2,3}
- 2 (½ oz) tamari soy sauce ²
- 6 (6-inch) flour tortillas ^{2,3}

What you need

- neutral oil
- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- ¼ c sugar

Tools

- medium nonstick skillet
- large skillet

Allergens

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

Nutrition per serving

Calories 850kcal, Fat 45g, Carbs 89g, Protein 34g



1. Prep ingredients

Halve **pepper**, discard stem and seeds; cut into 3-inch long thin strips. Peel **cucumber**, remove seeds if desired; cut half of the cucumber into thin matchsticks, about 3-inches long. Finely chop **2 teaspoons garlic**. Trim **scallions**; cut crosswise into 3-inch pieces, then thinly slice lengthwise. Transfer scallions to a bowl of cold water. Coarsely chop **cilantro leaves and stems**.



4. Make caramel

In same skillet, stir to combine **¼ cup sugar** and **2 tablespoons water**. Cook, without stirring, over medium heat until melted. Continue to cook, swirling skillet occasionally, until sugar is honey-colored, 4-5 minutes. Add **all of the tamari** and **½ cup water**, and swirl (don't stir) to combine (caramel may harden, but will melt again).



2. Make toppings

In a medium bowl, stir to combine **sliced cucumbers and peppers, half of the chopped cilantro, 1 teaspoon each of oil and vinegar**, and **½ teaspoon of the garlic**. Season to taste with **salt and pepper**. In a small bowl, stir to combine **mayonnaise** and **1 teaspoon gochugaru flakes**, or more depending on heat preference. Season to taste with **salt and pepper**.



5. Simmer pork

Bring **sauce** to a simmer, then return **pork** to skillet. Continue to simmer until sauce is nearly evaporated, 3-5 minutes more.



3. Brown pork

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **pork** and cook, breaking up large pieces, until browned on one side, 2-3 minutes. Add **remaining garlic** and **half of the sliced scallions**; cook, stirring, until fragrant, 1-2 minutes. Transfer pork to a bowl. Wipe out skillet.



6. Brown tortillas & serve

Heat a large skillet over medium-high. Working in batches, add **tortillas** to skillet and toast on one side until warm, about 30 seconds. Fill **tacos** with **caramel pork** and top with **some of the veggies, spicy mayo**, and **remaining cilantro and scallions**. Serve any **remaining veggies** alongside. Enjoy!