



## Pulled Pork Carnita Soft Tacos

with Guacamole & Cabbage-Scallion Slaw



20-30min



2 Servings

Taco Tuesday, more like taco TODAY! We take super tender pulled pork and pile it high over soft flour tortillas—a few dollops of guacamole, crisp cabbage slaw, and thinly sliced radishes combine for the perfect bite. And, the best part? This meal comes together in under 30 minutes.



## What we send

- garlic (use 1 large clove)
- 1 oz scallions
- 2 oz radishes
- ½ lb pkg pulled pork
- 1 oz mayonnaise <sup>3,6</sup>
- shredded cabbage blend (use 4 cups)
- 6 (6-inch) flour tortillas <sup>1,6</sup>
- taco seasoning (use 1 Tbsp)
- 2 oz pkt guacamole

## What you need

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

## Tools

- medium ovenproof skillet

## Allergens

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 910kcal, Fat 57g, Carbs 63g, Protein 36g



### 1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Peel and finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice. Scrub **radishes**, then thinly slice into half-moons. Transfer **pulled pork** to a medium bowl, then use your fingers or two forks to break it into large pieces.



### 4. Char tortillas

Toast **tortillas** over a gas flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, broil on top oven rack until lightly charred, about 10 seconds. Watch closely as broilers vary). Wrap tortillas in foil as you go to keep warm.



### 2. Pickle radishes

In a small bowl, combine **2 teaspoons vinegar**, **⅛ teaspoon sugar**, and **a pinch of salt**, whisking until sugar dissolves. Add radishes to bowl and toss to coat. Let stand, stirring occasionally, until ready to serve.



### 5. Season pork

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **remaining chopped garlic** and **1 tablespoon of the taco seasoning**, and cook, stirring, until fragrant, about 30 seconds. Stir in **¼ cup water** and bring to a boil. Remove from heat, then stir in **pork**.



### 3. Make slaw

In a large bowl, stir to combine **mayonnaise**, **scallions**, **half of the chopped garlic**, **1½ teaspoons vinegar**, **1 tablespoon oil**, and **a pinch of sugar**. Add **4 cups shredded cabbage** and toss to combine. Season to taste with **salt** and **pepper**.



### 6. Broil pork & serve

Lightly drizzle **pork** with **oil**. Broil on top oven rack until pork is crispy and browned in spots, about 6 minutes (watch closely). Build your own **tacos** at the table with **pulled pork**, **warm tortillas**, **cabbage-scallion slaw**, **pickled radishes**, and **guacamole**. Enjoy!