

DINNERLY



Mexican BBQ Pulled Pork Tacos with Sour Cream



20-30min



2 Servings

We've seen the future and these pulled pork tacos are your new favorite dinner. They bring BIG flavors with our taco spice blend, charred tortillas, tangy barbecue sauce, and cool sour cream. We've got you covered!

WHAT WE SEND

- 1 medium red onion
- garlic (use 1 medium clove)
- 2 oz barbecue sauce
- taco seasoning (use 1-2 tsp)
- ½ lb pkg pulled pork
- 2 pkts sour cream ⁷
- 6 (6-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- neutral oil, such as vegetable
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

TOOLS

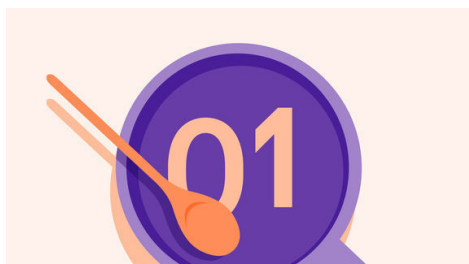
- medium ovenproof skillet

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

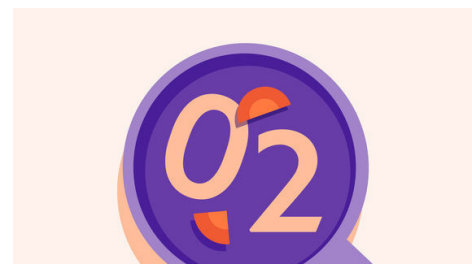
NUTRITION PER SERVING

Calories 910kcal, Fat 51g, Carbs 75g, Protein 35g



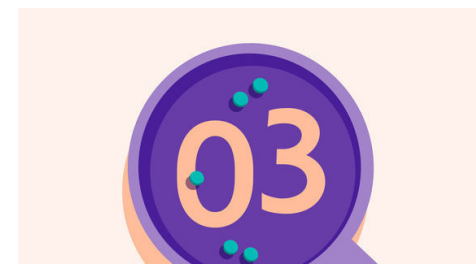
1. Chop onion, marinate pork

Preheat broiler with top rack 6 inches from heat source. Halve, peel, and finely chop **onion**. Peel and finely chop ½ **teaspoon garlic**. In a medium bowl, combine **barbecue sauce, 1–2 teaspoons of the taco seasoning** (depending on heat preference), and ¼ **cup water**. Use 2 forks or your fingers to break **pork** into bite-size pieces directly into seasoned BBQ sauce. Stir to coat.



2. Prep crema & pickle onion

In a medium bowl, stir together **all of the sour cream, chopped garlic, 1 tablespoon water, and 2 teaspoons oil**. Season to taste with **salt and pepper**. In a small bowl, stir together 1½ **teaspoons each of water and vinegar** and ½ **teaspoon each of sugar and salt**. Add ¼ **cup of the onions**, tossing to coat. Set aside to pickle, stirring occasionally, until step 5.



3. Char tortillas

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



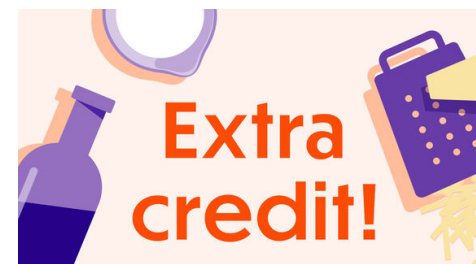
4. Broil pork & onions

Combine **remaining onions** and 1 **tablespoon oil** in a medium ovenproof skillet, stirring to coat onions. Broil on top oven rack until onions are tender and lightly browned in spots, 4–5 minutes (watch closely as broilers vary). Remove from oven, then top onions with **pork and BBQ sauce**. Broil on top oven rack until pork is crispy and browned in spots, 5–6 minutes (watch closely).



5. Assemble tacos & serve

Divide **pork** among **tortillas**, then drizzle with **crema** and garnish with **pickled onions**. Enjoy!



6. Take it to the next level

Load these tacos up with any and all of your favorite fixings like guacamole, hot sauce, or salsa!