



Super Quick & Easy Pulled Pork Tinga Tacos

with Creamy Avocado Cabbage Slaw

This 20-minute recipe comes together in no time thanks to ready-to-heat-and-eat pulled pork. We take it up a notch by quickly simmering it in a smoky chipotle sauce. This tender pork is the perfect filling for warm flour tortillas, along with creamy avocado-cabbage slaw, and roasted pepitas for a crunch in each bite.



under 20min



2 Servings

What we send

- 1 oz chipotle chiles in adobo sauce ¹⁷
- 1 oz scallions
- garlic (use 1 large clove)
- ½ lb pkg pulled pork
- 4 oz salsa
- 2 oz pkt guacamole
- ½ lb shredded cabbage blend (use 2 cups)
- 1 oz pepitas
- 6 (6-inch) corn tortillas

What you need

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

Tools

- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 56g, Carbs 48g, Proteins 34g



1. Prep ingredients

Trim **scallions**, then thinly slice, keeping dark greens separate. Peel and finely chop **1 teaspoon garlic**.



2. Brown pork

Heat **2 tablespoons oil** in a medium skillet over high until shimmering. Add **pulled pork** (should sizzle vigorously) and cook, breaking meat up into smaller pieces, until browned in spots, 2-3 minutes. Stir in **chopped garlic** and **scallion whites and light greens**. Cook, stirring, until fragrant, about 1 minute.



3. Finish pork tinga

Add **salsa**, **1 tablespoon of the chipotle in adobo** (or more depending on heat preference), and **½ cup water** to skillet. Bring to a boil, then reduce heat to medium-high and cook until slightly reduced, 3-4 minutes. Season to taste with **salt** and **pepper**.



4. Make avocado slaw

In a medium bowl, combine **guacamole**, and **1 tablespoon each of vinegar, oil, and water**. Add **2 cups of the shredded cabbage** and **half each of the scallion dark greens and pepitas**, tossing to combine. Season to taste with **salt** and **pepper**.



5. Warm tortillas

Heat **1 tortilla** over a gas flame, turning, until lightly charred, about 10 seconds per side. Stack tortillas and wrap in foil to keep warm as you go. Repeat with remaining tortillas. (Alternatively, stack and wrap tortillas in a clean kitchen towel and microwave on high until warm and soft, about 1 minute.)



6. Finish & serve

Build **tacos** at the table with **tortillas**, **pork tinga** and **remaining pepitas and scallions**. Top with **avocado slaw** or serve on the side. Enjoy!