

DINNERLY



Tacos Al Pastor:

No chopping. No slicing. No knife required!



20-30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these tacos al pastor? Personally, we'd choose B. This dish requires absolutely no prepwork—just heat the tortillas, cook the pork, simmer the sauce, and assemble. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 6 (6-inch) corn tortillas
- ½ lb pkg ready to heat pulled pork
- 4 oz pineapple
- ¼ oz chorizo chili spice blend
- 4 oz red enchilada sauce
- ¼ oz fresh cilantro

WHAT YOU NEED

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

TOOLS

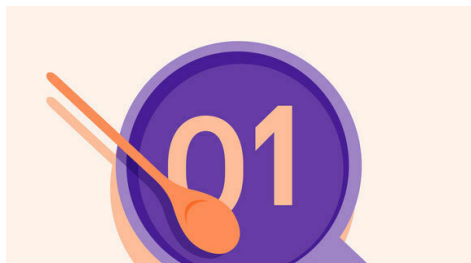
- medium nonstick skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

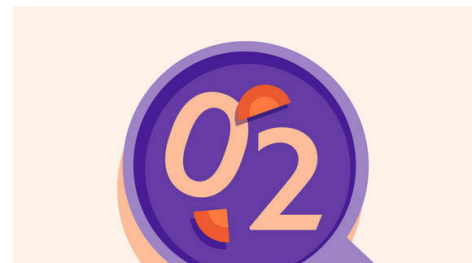
Calories 400kcal, Fat 12g, Carbs 46g, Proteins 27g



1. Warm tortillas, prep pork

Heat a medium nonstick skillet over high. Add **1 tortilla** at a time and toast until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm (or wrap tortillas in foil and place in a 350°F oven to warm through, 10–15 minutes.)

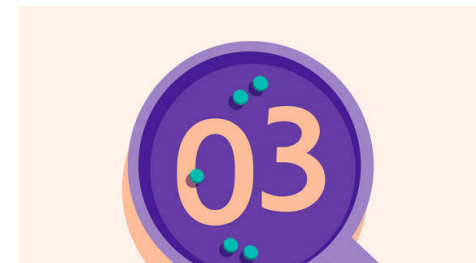
Use fingers or forks to break **pork** into bite-sized pieces.



2. Cook pork & pineapple

Drain **pineapple**, reserving juice.

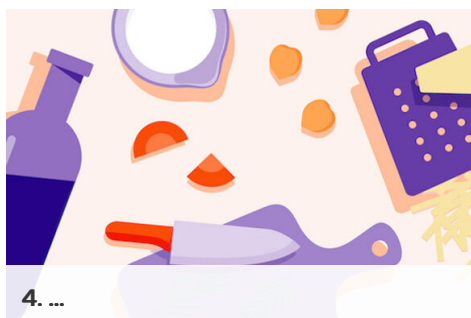
Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and **pineapple**; cook, stirring occasionally, until pork is well browned and crispy, 5–7 minutes. Add **chorizo spice** and cook, stirring, 1 minute more. Season to taste with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



3. Make sauce & serve

In same skillet over medium-high heat, combine **enchilada sauce** and **reserved pineapple juice**. Cook, stirring, until sauce is reduced by half and slightly thickened, 2–3 minutes. Stir in ½ **teaspoon vinegar**. Tear **cilantro leaves and stems** into ½-inch pieces. Divide **pork and pineapple** among **tortillas**.

Serve **tacos al pastor** topped with **sauce** and **cilantro**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!