



20-Min: Pulled Pork Tinga Tacos

with Creamy Avocado Cabbage Slaw



under 20min



2 Servings

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 corn tortillas, along with creamy avocado-cabbage slaw, and roasted pumpkin seeds (pepitas) for a crunch in each bite.

What we send

- 1 oz scallions
- garlic
- ½ lb pkg pulled pork
- 1 pkg salsa
- ¼ oz chipotle chili powder
- 2 oz guacamole
- 14 oz cabbage blend
- 1 oz pumpkin seeds
- 6 (6-inch) corn tortillas

What you need

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

Tools

- medium skillet

Allergens

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

Nutrition per serving

Calories 660kcal, Fat 36g, Carbs 53g, Proteins 33g



1. Prep ingredients

Trim **scallions**, then thinly slice, keeping dark greens separate. 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 **sliced scallion whites and light greens**. Cook, stirring, until fragrant, about 1 minute.



3. Finish pork tinga

Add **salsa, ½ cup water**, and **½-1 teaspoon of chipotle chili powder** (depending on your heat preference) 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 shredded cabbage** and **half each of the scallion dark greens and pumpkin seeds**; toss 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 pumpkin seeds and sliced scallion dark greens**. Top with **avocado slaw** or serve on the side. Enjoy!