



AL PASTOR TACO KIT

Our Convenient Al Pastor Taco Kit comes with all you need for authentic and delicious street tacos; including fully cooked pork meat, tortillas and salsa. Our pork is marinated with chili peppers, red peppers and an authentic blend of spices. Ready in minutes!

**MAKES
10
TACOS**

**GLUTEN
FREE**

**HEAT & EAT
5
MINUTES IN
MICROWAVE**

INGREDIENTS

AL PASTOR: Marinated Pork [Pork, Water, Seasoning (Paprika, Chili Pepper, Red Pepper, Garlic, Salt, Spices), Apple Cider Vinegar (Vinegar reduced with water), Salt), Onion, Lard. *After cooking, contains up to 10% of solution.

TORTILLA: White Corn Masa Flour Treated with Lime, Water, Contains 2% of Less of Guar Gum, Cellulose Gum, Enzymes, and Propionic, Benzoic Acid, Sorbic Acid, Fumaric Acid and Phosphoric Acid (to preserve freshness).

SALSA ROJA: Tomatillo, Water, Chipotle adobado (Water, Chipotle peppers, Tomato paste, Canola Oil, Cane Sugar, Salt, Modified corn starch, Distilled vinegar, and Spices), Jalapeno peppers (jalapeno peppers, water, vinegar, salt), Chili peppers, Salt, and Garlic powder.

NUTRITION FACTS

About 3.5 servings per container

Serving size: 3 prepared tacos (includes al pastor, tortillas, and salsa) (165g)

CALORIES 280

% Daily Value*

Total Fat 14g	18%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 50mg	17%
Sodium 710mg	31%
Total Carbohydrate 21g	8%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 17g	
Vitamin D 0mcg	0%
Calcium 58mg	4%
Iron 1mg	6%
Potassium 372mg	8%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

COOKING INSTRUCTIONS

MICROWAVE

1. Remove sleeve, set aside tortillas and salsa. Leaving Al Pastor in the microwave safe tray, puncture the pouch with 2 small holes and cover with a paper towel.
2. Heat on high for 3 to 3 ½ minutes. Empty contents into tray, stir and serve.
3. Place tortilla package in microwave and heat on high for 30-45 seconds. Carefully remove plastic bag from tortillas.

Note: Microwave ovens vary in rates of heating. Times given are approximate.

STOVETOP

1. Remove sleeve. Set aside tortillas and salsa. Pre-heat a non-stick medium size pan over a medium-hi flame.
2. Add half teaspoon of oil. Empty Al Pastor meat from pouch. Heat up for about 2-5 minutes or until temperature reaches 165°F. Stirring occasionally.
3. Pre-heat another skillet over medium heat, place one tortilla on hot skillet, let heat for about 5-10 seconds and flip. Repeat until tortilla is hot or toasted to desired texture. Repeat for remaining tortillas. Enjoy.