



BARBACOOA TACO CONE

Barbaocoa, a family tradition. Made with 100% Choice Beef, this Mexican-style beef pot roast is simmered in a hearty tomato and chili sauce giving it that traditional Mexican flavor the whole family can enjoy. Goes perfect with our Arroz and Frijoles Refritos, or add it to burritos, tacos, enchiladas and salads. Top it with onions and cilantro when you're looking for a more traditional taste.



5

Minutes
Prep Time



15

Minutes
Cook Time



4

Servings

INGREDIENTS

- 1 15oz. Package Del Real Foods® Barbaocoa (shredded)
- 4 Flour Tortillas
- 1/2 Cup Shredded Lettuce
- 1/4 Cup Pico de Gallo
- 1/4 Cup Sour Cream
- 1/4 Cup Guacamole
- Cooking Spray
- Aluminum Foil

PREPARATION

1. Heat Del Real Foods® Barbaocoa according to package directions and shred the meat.
2. Prepare taco cones by spraying each tortilla with cooking spray, rolling into a cone shape, and adding a crumbled ball of aluminum foil into the cone to help hold its shape.
3. Bake the taco cones in the air fryer for 6 minutes at 350°F, making sure to flip halfway.
4. Assemble taco cones by adding about 4oz of shredded Barbaocoa meat, shredded lettuce, pico de gallo, sour cream, and guacamole to cooled tortilla taco cones.
5. Enjoy!