



CARNITAS HUARACHES

Carnitas, a type of slow-cooked pork, are a household staple in the Mexican kitchen with its unique and authentic texture and flavor rooted in the traditional cooking methods from Michoacan. Richly seasoned, slow braised and deep-fried, Carnitas make a flavorful and filling main course, but they are also used as ingredients in many other authentic Mexican dishes like tamales, tacos, tortas and burritos. Carnitas are traditionally served accompanied by cilantro, salsa and refried beans.

INGREDIENTS

- 1-15oz package Del Real Foods® Carnitas, shredded
- 1-15oz package Del Real Foods® Refried Beans
- 1-15oz cup Del Real Foods® Salsa Molcajete Red or Green
- 1 package of Huaraches
- Frying Oil
- 1/2 Lettuce finely chopped
- 1/2 cup crumbled Queso Fresco
- 1/2 cup Sour Cream
- 1/2 cup sliced Onion
- 2 tomatoes, thinly sliced



15
Minutes
Prep Time



15-20
Minutes
Cook Time



2-3
Servings

PREPARATION

1. In a large skillet, heat 1/2 inch of oil over medium heat. Carefully, add in huaraches, fry until golden brown and crisp.
2. Set aside on a paper towel to remove excess oil.
3. Heat Del Real Foods® Carnitas and Del Real Foods® Refried Beans according to package instructions.
4. Assemble your huaraches by spreading each one with a thin layer Del Real Foods® Refried Beans and topped with Del Real Foods® Carnitas.
5. Top with lettuce, tomatoes, onion, sour cream, queso fresco and your favorite Del Real Foods® Salsa de Molcajete.
6. Serve and Enjoy!