



CARNITAS SOPES

Carnitas, a type of fried 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.



12

Minutes
Prep Time



10

Minutes
Cook Time



8 SOPES

Servings

INGREDIENTS

- 1 15oz Package Del Real Foods® Carnitas
- 1 15oz Package Del Real Foods® Salsa de Molcajete Roja
- 1 22oz Package Del Real Foods® Refried Beans
- 8 Blue Corn Masa Sopes
- 1/2 Head Shredded Lettuce
- 1 Cup Queso Fresco
- Oil

Optional:

- Avocado Slices
- Sour Cream

PREPARATION

1. Heat Del Real Foods® Carnitas and Refried Beans according to package instructions.
2. Preheat skillet with oil to a medium heat.
3. Fry sopes for 1 minute on each side, or until golden brown.
4. Remove sopes from oil and let rest on a paper towel for about a minute to absorb excess oil.
5. Spread top of each fried sope with 1 spoon full each of Refried beans, Carnitas, and Salsa de Molcajete Roja.
6. Add shredded lettuce and queso fresco along with your favorite toppings. Enjoy!