



CARNITAS TACOS



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.



10

Minutes
Prep Time



20

Minutes
Cook Time



4

Servings

INGREDIENTS

- 1 Package Del Real Foods® Carnitas
- 1 Package Del Real Foods® Mexican Rice
- 1 Package Del Real Foods® Refried Beans
- 1 Container Del Real Foods® Fire Roasted Red Salsa
- 16 Corn Tortillas
- 1 Bunch Cilantro, Chopped
- 1 Red Onion, thinly sliced
- Guacamole
- Limes

PREPARATION

1. Prepare Del Real Foods® Carnitas according to package instructions.
2. Warm skillet to medium low heat. Heat tortillas on skillet until warm, flipping every 30 seconds.
3. Build Carnitas Street tacos by spreading desired amount of guacamole onto a tortilla before topping with Carnitas, red onion, and cilantro.
4. Enjoy with fresh lime and a side of Del Real Foods® Mexican Rice and Refried Beans. For a little added spice, top with Del Real Foods® Fire Roasted Red Salsa.