



CARNITAS TACOS WITH STREET CORN SALSA

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.



10

Minutes
Prep Time



10

Minutes
Cook Time



ABOUT 4

Servings

INGREDIENTS

15oz Del Real Foods® Carnitas

8 Tortillas

1 1/2 Cup Corn Kernels

1/2 Cup Cotija Cheese

1/4 Cup Red Onion

1/4 Cup Chopped Cilantro

3 Tablespoons Lime Juice

Salt, to taste

PREPARATION

1. Heat 15 oz Del Real Foods® Carnitas according to package stovetop instructions and set aside.
2. Heat a skillet over medium heat.
3. Place a tortilla on the skillet, warm for 1 minute and flip to warm both sides. Repeat with remaining tortillas.
4. In a medium bowl, add the corn, diced red onion, chopped cilantro, lime juice, and salt. Mix well.
5. Assemble tacos by adding about 2oz of Carnitas and a spoonful of the corn salsa to each tortilla.
6. Garnish the tacos with cotija cheese. Enjoy!