



CARNITAS TATER TOT NACHOS

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.



5

Minutes
Prep Time



25

Minutes
Cook Time



ABOUT 6

Servings

INGREDIENTS

- 15oz Del Real Foods® Carnitas
- 32oz Bag Frozen Tater Tots
- 8oz White Queso Dip
- 4oz Diced Tomatoes
- 4oz Pickled Jalapeno Slices
- 4oz Crumbled Queso Fresco
- 2oz Chopped Cilantro

PREPARATION

1. Bake tater tots according to package instructions.
2. Heat 15oz Del Real Foods® Carnitas according to package stovetop instructions.
3. Warm white queso dip to preferred consistency.
4. Dice tomatoes, crumble queso fresco, and chop cilantro.
5. Once ready to assemble, add the tater tots, queso dip, carnitas, tomatoes, jalapeno slices, queso fresco, and chopped cilantro. Enjoy!