



KETO PULLED PORK SANDWICHES

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.



15

Minutes
Prep Time



10

Minutes
Cook Time



3-4

Servings

INGREDIENTS

Del Real Foods Carnitas

Sugar free BBQ sauce

Cabbage mix

Mayonnaise

Salt and Pepper to taste

Keto buns of your choice

PREPARATION

Heat Del Real Foods Carnitas according to packaged instructions. Add sugar free sauce to carnitas and incorporate while shredding the protein. To make the cabbage slaw, mix together mayonnaise, cabbage and seasoning until desired texture is achieved. Toast your buns to personal preference and build your sandwich. Enjoy!