



KOREAN PULLED PORK LETTUCE WRAPS

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.



25

Minutes
Prep Time



10

Minutes
Cook Time



3-4

Servings

INGREDIENTS

- 1-15oz package Del Real Foods® Carnitas, shredded
- 1 Butter Lettuce
- ½ onion, sliced into thin strips
- 3 stalks green onion, sliced into 2-inch pieces
- sesame seed, to garnish
- 1 tablespoon olive oil

Marinade

- 3 garlic cloves: minced
- 1 teaspoon ginger: minced
- ¼ cup Korean red chili paste, gochujang
- 1 teaspoon red pepper flakes
- ¼ cup soy sauce
- 3 tablespoons rice wine
- 1 tablespoon sesame oil
- 1 tablespoon sugar
- 1 teaspoon black pepper

PREPARATION

1. In a bowl add Del Real Foods® Carnitas along with all ingredients listed for the marinade and put in fridge for 15-20 minutes.
2. Wash and prep your lettuce and separate into single pieces.
3. In a skillet add 1 tablespoon of oil, sliced onion, and marinated Del Real Foods® Carnitas and cook for 5-8 minutes or until crispy and evenly browned.
4. Once cooked assemble your lettuce leaves and stuff with Del Real Foods® Carnitas and top with green onion and sesame seeds.
4. Enjoy!