



## PORK TAMALES WITH SOUR CREAM AND SALSA VERDE

### INGREDIENTS

Del Real Foods® Pork in Red Sauce Tamale  
Del Real Foods® Salsa de Molcajete Verde  
Sour Cream  
Queso Fresco  
Sliced Avocado



**5**

Minutes  
Prep Time



**10**

Minutes  
Cook Time

### PREPARATION

1. Pre-heat air fryer to 350°F. Remove one tamale from pouch, unwrap from sustainable wrap, and place in air fryer.
2. Cook for 10 minutes or until internal temperature reaches a minimum of 165 °F. Carefully flip halfway through cooking time for best results.
3. Let sit for about 1 minute to cool.
4. Add Del Real Foods® Salsa de Molcajete Verde, sour cream, queso fresco, sliced avocado and enjoy!

Note: If heating more than one tamale, do not stack tamales to allow even air flow for proper heating. Air fryers vary in rates of heating. Times given are approximate.