



CARNITAS SOPES

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.



12
Minutes
Prep Time



10
Minutes
Cook Time



10 SOPES
Servings

INGREDIENTS

- 1 lb. Del Real Foods® Carnitas
- 1 lb. Del Real Foods® Salsa de Molcajete Roja
- 1 lb. Del Real Foods® Refried Beans
- 10 sopes
- 2 Avocados
- 1 lb. Queso Fresco
- 1 Cabbage, shredded
- 16 oz Sour Cream

PREPARATION

Heat Del Real Foods® product according to package instructions. Place sopes in a pan and fry until golden. Carefully remove the sopes from the pan. Add 1 spoonful of Refried Beans on base of each sope. Add 10 ounces of Del Real Foods® Carnitas on top of the beans. Top with shredded cabbage, avocado slices, queso fresco, and Del Real Foods® Salsa de Molcajete Roja.