



## CARNITAS TACOS

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.



**6-8**

Minutes  
Prep Time



**10-12**

Minutes  
Cook Time



**16 TACOS**

Servings

## INGREDIENTS

15oz Package Del Real Foods® Carnitas, Pulled Apart  
Into Shreds

16 Corn Tortillas

1/3 Cup Chopped Cilantro

1/3 Cup Chopped White Onion

## PREPARATION

Heat Del Real Foods® Carnitas according to package instructions. Heat an iron skillet over medium heat. Place a tortilla in the skillet, warm for 1 minute and turn over to heat the other side, repeat with remaining tortillas. Serve a spoon full of Carnitas in each tortilla. Top with onion and cilantro. Enjoy!