

Pulled Pork Birria Tacos

Everywhere we go people are talking about Birria Tacos. Imagine tender, slightly sweet, savory, super delicious Mexican pulled pork served in a freshly marinated corn tortilla and lots of melty cheese. It's messy and totally addictive. We're serving our version with a jicama salsa for a 30-minute fan-favorite dinner.

25 Minutes to the Table

20 Minutes Hands On

2 Whisks *Easy*

Getting Organized

EQUIPMENT

Large Saucepan
Large Skillet
Tongs

6 MEEZ CONTAINERS

Birria Sauce
Pulled Pork
Corn Tortillas
Cheese & Cilantro
Lime
Jicama Salsa

Good To Know

If you ordered the **Carb Conscious version** we sent you Romaine Lettuce instead of tortillas, lowering the **carbs per serving to 38g**. Skip step 2 and top the chopped romaine lettuce with the pulled pork, cheese, and the jicama salad.

Health snapshot per serving – 900 calories, 58g Protein, 54g Fat, 62g Carbs, 28 Freestyle Points using half the cheese and half the sauce.

Lightened Up Health snapshot per serving –680 calories, 39g Fat, 49g Carbs, 20 Freestyle Points by using 2 tortillas per serving, two-thirds of the cheese & cilantro and two-thirds of the jicama salsa.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339

**SCAN QR CODE
to view YouTube
cooking video**



INGREDIENTS: Corn Tortilla, Pulled Pork, Red Peppers, Jicama, Tomato, Red Onion, Radish, Chihuahua, Monterey Jack, Queso Fresco, Sour Cream, Jicama, Ancho Chiles, Cilantro, Garlic, Apple Cider Vinegar, Chipotles in Adobo, Vegetable Oil, Beef Au Jus, Lime.

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1. Prepare the Sauce and Tortillas

Bring the **Birria Sauce** to a boil in a large saucepan over high heat. Once boiling, lower the heat to medium-low.

Using tongs, dip each of the **Corn Tortilla** into the sauce and coat both sides evenly. Set aside on a plate until step 2.

Add the **Pulled Pork** to the saucepan, cover and cook on a low boil until the pork begins to fall apart, about 7 to 8 minutes.

2. Make the Tacos

Heat a large skillet over medium-high heat. Lay the coated tortillas flat in the hot skillet (you may need to work in batches.)

Cook until one side begins to crisp, about one minute. Flip the tortillas and add a single layer of **Cheese & Cilantro**, edge-to-edge, to each. Cook until the cheese begins to melt.

Use the tongs to place the pulled pork (letting any excess sauce drip off) so that you cover half of the tortilla. Fold the tortilla over the meat forming a taco and cook until the bottom of shell is crispy, about 30 seconds. Flip the taco over to crisp the other side and completely melt the cheese, about 30 seconds longer. Transfer directly to serving plates. Repeat for each taco.

3. Put it All Together

Squeeze the **Lime** over the **Jicama Salsa** and serve alongside the tacos. Enjoy!

You may need to cook the tacos in batches. The key is not to crowd them.

If you have some birria sauce remaining in the saucepan, transfer it to a bowl and use it for dipping the tacos into.

Instructions for two servings.

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