

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 39g**. Skip step 2 and top the chopped romaine lettuce with the pulled pork, cheese, and the jicama salad.

Health snapshot per serving – 970 calories, 64g Protein, 53g Fat, 63g Carbs, 29 Freestyle Points using half the cheese and half the sauce.

Lightened Up Health snapshot per serving –730 calories, 37g Fat, 49g Carbs, 21 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

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.

meez *meals*

1. Start the Sauce

Bring the **Birria Sauce** to a boil in a large saucepan over high heat. Lower the heat to medium-low and add the **Pulled Pork**. Cover and cook on a low boil until the pulled pork begins to fall apart, about 10 minutes.

2. Prepare the Tacos

Heat a large skillet over medium-high heat. Push the pulled pork to one side of the saucepan, letting the sauce flow to the other. Using tongs, dip one **Corn Tortilla** into the sauce, coating both sides evenly. Lay the coated tortilla flat in the hot skillet. Repeat for each tortilla.

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

Transfer the remaining Birria Sauce to serving bowls. Squeeze the **Lime** over the **Jicama Salsa** and serve alongside the tacos. Dip the tacos into the Birria Sauce as you eat. Enjoy!

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

Instructions for two servings.

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