FOODSERVICE


## Tacos Al Pastor

Yield: 10 each entrée servings (3 tacos each)

## Ingredients:

- 30 each Don Pancho® 4" White Corn Tortillas (79341.01227)
- 8 Guajillo chiles, cleaned, seeded, and rehydrated in hot water for 15 minutes
- 2 oz Achiote paste
- $1 / 2$ cup Pineapple syrup, drained from Reser's Bite-Sized Pineapple Chunks
- ½ cup Apple cider vinegar
- 6 Garlic cloves, crushed
- 2 tsp Mexican oregano
- 1 tsp Cumin, ground
- $1 / 2$ tsp Black pepper, 28 mesh
- $1 / 4$ tsp Cloves, ground
- 4 tsp Kosher salt (2 tsp for marinade and 2 tsp to season meat before searing)
- 6 lbs . Pork shoulder, cut into $1 / 2$-inch steaks
- 1/2 cup Avocado oil
- 3 cups Reser's® Bite-Sized Pineapple Chunks Bite Size (79453.75415), juice used for marinade, and 1 cup saved for garnish
- 2 each Yellow onion, julienned
- 2 cups Yellow onion, finely diced
- 1 cup Cilantro, stemmed and finely chopped
- Salsa of choice
- 30 each Lime wedges


## Directions:

1. In a high-speed blender, blend rehydrated chiles, achiote paste, pineapple syrup, cider vinegar, garlic, Mexican oregano, cumin, black pepper, cloves, and 2 tsp kosher salt.
2. Mix the marinade with the sliced pork shoulder and refrigerate for 12-24 hours.
3. After marinating, drain the meat well and slice into $1 / 4$ " strips.
4. In a large braising pan, heat the avocado oil over high heat, and add the pork strips.
5. Cook the pork until golden brown, then add sliced onion and Reser's Bite-Sized Pineapple Chunks, and cook until all softened and browned thoroughly.
6. Once cooked, transfer to a pan and keep warm.
7. Warm the Don Pancho 4' White Corn Tortillas on a griddle, and top each with 2 oz grilled Reser's Foodservice ${ }^{\circledR}$. We make it from scratch so you don't have to.® - resersfoodservice.com

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pork/pineapple/onion mixture and garnish with diced onion, cilantro, and pineapple. 8. Serve with lime wedges.

