Cochinita Pibil Taco

Prep Time: 45 Minutes

Cooking Time: 70 Minutes

Serves 12

Ingredients:

24 each 4.5" White Corn Tortillas (20123)

3 lbs. Pork Shoulder , raw

Spicy Achiote & Garlic Marinade , see related recipe

Anchiote Sauce , related recipe

Pickled Red Onions , see related recipe

24 each Jalapeño Slices , fresh

Directions:

1. Preheat conventional oven to 350°F.

2. Combine pork with Spicy Achiote & Garlic Marinade and marinate under refrigeration overnight.

3. To Prepare Pork: Remove pork from marinade and place in roasting pan whole and roast for 30 minutes or until cooked through. Remove from oven, let rest and slice into 2" strips then chop into bite size pieces. Add roasted pork to sauce pan over medium-low heat and let simmer in Achiote Sauce for 30 to 40 minutes or until tender and flavorful.

4. Prepare each Taco (2 tacos per serving): Top two warm corn tortillas with 1¾ ounces Achiote Sauced Pork, then top with ½ ounce of pickled red onions and 2 jalapeno slices.

Spicy Achiote & Garlic Marinade

Serves 1

Ingredients:

2 Tbsp. Oregano , dried

2 Tbsp. Black Peppers

1 1/2 Tbsp. Ground Cumin

1/2 tsp. Ground Clove

1 1/2 Tbsp. Ground Cinnamon

10 each Garlic Cloves

1 each Orange , juiced

1/2 cup Lime Juice

2 Tbsp. Kosher Salt

2 Tbsp. Sazon Goya Achiote

2 Tbsp. Olive Oil

Directions:

1. Combine all ingredients in a blender; blend until smooth and reserve.

Achoite Sauce

Serves 1

Ingredients:

1 cup Tomato Sauce , canned

1 cup Orange Juice

1 Tbsp. Oregano , dried

2 Tbsp. Sugar

1 Tbsp. Sazon Goya Achiote

Directions:

1. In a bowl, add all ingredients; stir to combine.

Pickled Red Onions

Serves 1

Ingredients:

1 each Red Onion , thin sliced

1/3 cup Rice Wine Vinegar

1/3 cup Granulated Sugar

Directions:

1. Whisk rice wine vinegar and sugar together in stainless bowl until sugar is dissolved.

2. Add red onions and refrigerate at least one hour to allow flavors to develop.