



## Tulum-Style Shredded Pork Tacos (Cochinita Pibil)

### Ingredients

#### Tacos:

- 16 tortillas made with MASECA® corn masa flour
- 2.2 pounds of pork shoulder, cut in cubes
- 3 tablespoons of oil
- 2 tablespoons of annatto paste
- 2 cups of orange juice
- ½ cup of vinegar
- 1 garlic clove
- ½ teaspoon of oregano
- ½ tablespoon of cumin
- 1 big banana leaf
- 4 limes, cut in wedges
- Salt and pepper to taste

#### Spicy Pickled Vegetables:

- 1 tablespoon of oregano
- 3 purple onion, thinly sliced
- 2 cups of water
- 3 cups of ice
- 3 habanero peppers, sliced
- 2 cups of vinegar
- Salt to taste

### Preparation

#### Tacos:

1. Season meat with salt and pepper.
2. Heat oil in a pan and cook the meat until golden brown, set aside.
3. Blend the annatto paste, Orange juice, vinegar, garlic, and spices until obtaining a homogeneous paste.
4. Cover meat with the blended paste and marinate for 2 hours. Spread the meat on the banana leaf, cover and bake in the oven at 390 °F for one hour or until meat is soft.
5. When ready, warm tortillas made with MASECA® in a hot griddle and make tacos with meat. Serve with spicy pickled vegetables and lime.

#### Spicy Picked Vegetables:

1. Heat a pan and toast oregano leaves (the leaves can break or crumble). Set aside.
2. Cook onions and set aside for 3 minutes. Discard water and cover onions with ice. Once the onions are at room temperature or cold, strain and throw away water and ice.
3. In a bowl, add vinegar, water, and salt until completely dissolved.
4. Add onions and habanero slices to the vinegar mix and season with salt. Onions and habanero slices must be submerged in the vinegar mixture. If not, add water.
5. Refrigerate in a closed container until serving.