

Trader Joe's CARNITAS STREET TACOS



Any type of
salsa



Avocado



Mexican
Style
Cheese
Blend



1 pack traditional
carnitas
(precooked)



Corn or flour tortillas



Shredded Green and
Red Cabbage



Lime

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Extra Material's You Will Need

- 1- Skillet/Frying Pan for Meat*
- 2- Tongs or Spatula to Cook Meat*
- 3- Knife and Cutting Board for
Avocado and Lime*

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STEPS



1- Prep Ingredients

- If you are using lime and avocado, pre cut lime and avocado. Set aside.
- Take out desired amount of cabbage and cheese and place in a small bowl

2- Heat the Carnitas

- Warm the carnitas in a skillet over medium heat for about 5-7 minutes, stirring occasionally until heated through and slightly crispy.

3- Warm Tortillas

- Heat the corn tortillas in a dry pan for about 30 seconds per side or microwave them wrapped in a damp paper towel for about 20-30 seconds.

4- Assemble

- Fill tortillas with carnitas

5- Top + Enjoy

- Add shredded cabbage, a drizzle of salsa verde, a sprinkle of cotija cheese, a few avocado slices (optional), and a squeeze of fresh lime juice.