

Carnitas Tacos with Spicy Peach Salsa

JUNE 2022 | RECIPE BY CHEF PACO GARCIA



INGREDIENTS

1 Lb Lard	3 Cloves Garlic	Cilantro to taste (about ¼ bunch)
2 Lb Pork Butt/Pork Shoulder Roast	3 Guajillo Dried Chiles*	4 Cups Water
3 Tbsp Kosher Salt	Corn or flour tortillas	3 Habaneros
2 Lb Flank steak	2 Peaches, pits removed	3 Tbsp Oil
1 Lime, cut into wedges	½ Onion, chopped	Kosher salt & ground pepper
	1 Tomato	

EQUIPMENT

9 x 13 (or similar) Baking Pan	Large Cast Iron Skillet	Knife
Cutting Board	Blender	Gloves

INSTRUCTIONS

1. PREPARE THE PORK

Using the cutting board and knife, cut pork into 2x2" pieces.

Place pork pieces in baking pan, add lard and salt. Roast for 2 hours at 350° F.

2. PREPARE THE FLANK STEAK

Make a chili oil by blending the oil, guajillo chiles, and garlic in a blender until smooth.

Place steak in a bowl and toss in chili oil. Season with Kosher salt

and ground black pepper.

Cook steak until medium well in skillet on medium heat.

Transfer to a cutting board, and cut into small cubes.

3. PREPARE THE PEACH SALSA

Caramelize the chopped onion with 1 tbsp oil. When onions are translucent, add peaches and cook until soft. Add habanero peppers to taste and cook for about a minute.

Blend onion and pepper mixture with fresh peaches and tomatoes using a stick blender, or transfer to blender and blend until texture is as desired.

4. ASSEMBLE THE TACOS

Lightly toast tortillas in skillet.

Assemble tacos with meat and peach salsa, garnishing with cilantro or onions, if desired.



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CHEF DEMO OF RECIPE

