



TORTA DE CARNITAS

Carnitas, a type of fried pork, are a household staple in the Mexican kitchen with its unique and authentic texture and flavor rooted in the traditional cooking methods from Michoacan. Richly seasoned, slow braised and deep-fried, Carnitas make a flavorful and filling main course, but they are also used as ingredients in many other authentic Mexican dishes like tamales, tacos, tortas and burritos. Carnitas are traditionally served accompanied by cilantro, salsa and refried beans.



15

Minutes
Prep Time



15

Minutes
Cook Time



5

Servings

INGREDIENTS

- 1- 15oz package Del Real Foods® Carnitas
- 5 Bolillos (rolls)
- 3 tablespoon Sour Cream
- 1 tablespoon Chipotle Paste
- Lettuce, chopped
- 1/4 Onion, sliced
- Queso Fresco, sliced
- 2 Avocados, sliced

PREPARATION

Heat Del Real Foods® Carnitas following instructions on package. Lightly toast bolillos (rolls). Mix 3 tablespoons of sour cream with 1 table spoon chipotle paste and spread the mixture on the bolillos (rolls). Place Del Real Foods® Carnitas on bottom portion of the bolillo (roll), top with lettuce, slices of tomato, onion avocado and cheese. Enjoy!