



Pork Carnitas Tacos with Aji Verde Aioli

Prep time: 15 Cook Time: 240 Servings: 12

Latino,Entrees,Flour Tortillas,Casual Dining,Catering,FSR/QSR,Global Tacos,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		24 Each
Kosher Salt			1/2 Each
Garlic		skin on, roasted in a dry pan, peeled	15 cloves
Mexican Cinnamon		ground	1 tsp.
Lime juice			2 Oz.
Pork shoulder		bone-in	7 1/2 Lbs.
Lard			1 Gallons
Purple Cabbage		shredded	12 Oz.
Aji Verde Aioli			3 cup



Instructions

1. In a food processor, combine salt, garlic, cinnamon, oregano, and lime juice. Puree until a thick paste forms. Rub the paste over the pork shoulder and allow to marinate for at least eight hours, or overnight.
2. Pre-heat convection oven to 250°F. Rinse the pork shoulder and pat dry. Allow to sit at room temperature for an hour. Sear on a flat top until caramelized on all sides and transfer to a braising pot. Place the pot on the stove over medium-high heat and add the lard so that the lard melts and covers the pork. Heat the lard to 250°F before transferring to oven. Braise for 4 hours, remove from the lard, and shred. Hold hot for service.
3. To assemble one taco, place 2 ½ oz. of shredded pork on a tortilla, followed by ½ oz. of purple cabbage and 1 oz. of Aji Verde Aioli. Serve two per order.



Aji Verde Aioli

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Cilantro			3 cup
Red Onions			3 Tbsp.
Mayonnaise			3/4 cup
Crema			3/4 cup
Jalapeño		stemmed, seeded	3 3/4 Oz.
Lime juice			3 Tbsp.
Aji Amarillo paste			3 Tbsp.
Olive Oil			3 Tbsp.
Garlic			3 cloves
Cotija Cheese		crumbled	3 Tbsp.

Instructions

1. Combine all the ingredients in a blender or food processor and process until smooth. Refrigerate for service.

