

Authentic Tacos al Pastor

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

5 hrs

Description

Tacos al pastor is a quintessential Mexican dish with tender pork and pineapple marinated in a savory and aromatic chile sauce. Serve with warm corn tortillas, tomatillos, salsa, and lemon or lime wedges.

Ingredients

- - 1 tomato - 3 dried guajillo chile peppers
- seeded - 2 dried ancho chile peppers
- seeded - 1 pineapple
- sliced 3/4-inch thick - ½ cup orange juice - 1 onion
- quartered - ¼ cup white vinegar - 2 chipotle peppers in adobo sauce - 1 tablespoon salt
- or to taste - 2 cloves garlic
- crushed - 3 cloves - 1 teaspoon cumin seeds - 1 teaspoon dried oregano - 2 pounds boneless pork loin
- thinly sliced - ½ cup chopped onion - ½ cup chopped fresh cilantro

Instructions

1. Cook tomato on a ridged grill pan over medium-high heat until slightly blackened
2. about 5 minutes. Remove from heat and cool until easily handled. Peel off skin and remove seeds. Bring a small pot of water to a boil. Add guajillo and ancho chile peppers; cook until softened
3. about 5 minutes. Drain. Combine tomato flesh
4. softened chile peppers
5. 2 slices pineapple
6. orange juice
7. quartered onion
8. vinegar
9. chipotle peppers
10. salt
11. garlic
12. cloves
13. cumin seeds
14. and oregano in a blender; blend until smooth. Arrange pork slices in a glass or ceramic baking dish. Pour blended mixture over pork
15. ensuring all sides are evenly coated. Cover baking dish with plastic wrap. Marinate pork in the refrigerator
16. 4 hours to overnight. Cook remaining pineapple slices on a ridged grill pan over medium-high heat until slightly blackened and soft
17. about 5 minutes per side. Chop into small pieces. Wipe out grill pan and preheat over medium-high heat. Cook marinated pork in the hot pan
18. turning once
19. until browned
20. 4 to 5 minutes. Chop pork coarsely into small pieces against the grain. Serve with pineapple
21. chopped onion
22. and cilantro. AllrecipesPhoto