



Homestyle Tacos al Pastor Chile and Pineapple Pork Tacos

Jacob · 29/09/2024



Prep Time

2 hrs

Dificult

Medium

Servings

3 hrs

Description

Tacos al Pastor are a favorite in Mexico and Mexican restaurants throughout the world for good reason. The mixture of smoky spicy chiles, sweet pineapples, and fresh onions and cilantro is taco perfection. Traditionally, Tacos al Pastor are made by marinating pork in chile sauce, layering the meat on a vertical rotisserie, and adorning with a pineapple and roasting slowly for hours—a process that's almost impossible to replicate at home. So we've taken the delicious authentic flavors that make these tacos so special and adapted the recipe for your home kitchen so you can enjoy it whenever a craving strikes.

Ingredients

- 5 Goya Guajillo Chiles - 5 Goya Pasilla Chiles or Goya Ancho Chiles - 1 chipotle pepper from a can of Goya Chipotle Chile in Adobo Sauce - 1 medium white onion
- halved - 1 (20 ounce) can Goya Pineapple Chunks - ¼ cup Goya White Vinegar - 2 tablespoons Goya Minced Garlic - 1 teaspoon Goya Cumin - Goya Adobo with Pepper
- to taste - 1 (2 1/2 pound) boneless
- skinless pork butt
- cut into 1/2-inch cubes - 2 tablespoons Goya Vegetable Oil - 1 (10 ounce) package Goya Corn Tortillas
- warmed - 2 tablespoons finely chopped fresh cilantro - 1 lime
- cut into wedges

Instructions

1. Bring 2 cups water to boil in medium saucepan over medium-high heat. Add guajillo and pasilla chiles. Reduce heat to medium-low and simmer until chiles soften
2. about 10 minutes; transfer to plate. Remove and discard stem and seeds. Meanwhile
3. coarsely chop one onion half; reserve remaining half. Strain pineapples; reserve juice and fruit separately. Transfer guajillo
4. pasilla and chipotle chiles
5. chopped onion half
6. reserved pineapple juice
7. vinegar
8. garlic and cumin to bowl of food processor. Puree until smooth
9. about 2 minutes. Transfer chile mixture to saucepan over medium-high heat. Bring chile mixture to a boil; cook until paste loses raw onion taste
10. about 2 minutes. Season with Adobo; cool. In large container with lid
11. or in large zip-top bag
12. combine pork cubes
13. cooled chile marinade and reserved pineapple chunks; transfer to refrigerator. Marinate at least 2 hours
14. or up to 24 hours. Heat oil in large skillet over medium-high heat. Strain pork and pineapples
15. discarding marinade. Add pork and pineapples to skillet. Cook in batches until dark golden brown on all sides and cooked through
16. about 15 minutes; transfer to large serving plate. Meanwhile
17. finely slice remaining onion half. Transfer sliced onion to bowl with cilantro. Serve pork and pineapple mixture in warm tortillas. Garnish pork tacos with cilantro
18. onions and limes. Cooking tip from LA COCINA GOYA Warm
19. soft tortillas
20. every time! Achieving perfectly warm and pliable tortillas can be tricky business: We find the microwave results in gummy
21. chewy rounds while the oven dries them out. Our tried-and-true method: steaming. To do
22. fill a steamer with 1/2 inch water; bring to a boil and reduce heat to medium-low. In the meantime
23. wrap the tortillas in a dish towel. Then
24. place the bundle in the steamer
25. cover with a tight-fitting lid and heat until warm
26. about 10 minutes.