

Pastor Cooking Paste

Tacos al Pastor (Shepherd's style Tacos) are a favorite in Mexico. Traditionally, Tacos al Pastor are made by marinating pork in chile sauce, layering the meat on a vertical rotisserie, adorning it with a pineapple and roasting it slowly for hours. Through this process the meat obtains its unmatched earthy smoky flavour and a nice balance of sweetness and acidity. The mixture of smoky, spicy chiles, sweet pineapples, fresh onions and coriander makes these Tacos really special.

Pastor Cooking Paste 320g Jar
flavouring and spicing up all kind of meats
Art.-Nr.: 300913



Recipe suggestion

Ingredients for 6 servings:

1 kg pork meat (rib / leg / shoulder)

cut into thin slices

200g **Lol-Tun Pastor cooking paste***

1 fresh pineapple, cored (about 200g grams)

6 teaspoons oil

Salt to taste

To serve, you need **tortillas***, chopped onions, chopped coriander, lemon and

green salsa*

*(Available at www.mex-al.de)

Preparation:

Rub the meat with **Pastor cooking paste** and marinate for about 4 hours, preferably overnight.

Cut the meat into thin strips and stir-fry with oil in a pan, add the chopped pineapple until the meat is well cooked, but not dry, add salt to taste.

Serve the meat on warm **tortillas** garnishing with finely chopped cilantro and onions, **green salsa** and lemon.

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Real „Taquería Art“ Tacos al pastor are roasted on a vertical rotisserie.

