

# The Hirshon Mexican Tacos al Pastor

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chipotle-mexican-grill-tomatillo-green-chili-salsa-recipe>

## Ingredients:

- 3 1/2 pounds boneless pork shoulder partially-frozen and sliced 1/4" inch thick against the grain - or your butcher can do it for you wi...
- 1 pineapple ripe, peeled, cored and sliced into 1/2" thick rings
- 2 dried guajillo chiles
- 2 dried ancho chiles
- 1 chipotle from a can of chipotle peppers in adobo sauce
- 1/3 cup pineapple juice canned
- 1/3 cup sour orange juice or combine 1 part fresh orange juice, 1 part fresh grapefruit juice and 2 parts fresh lime juice
- 1/2 onion peeled
- 4 garlic cloves unpeeled
- 4 garlic cloves peeled
- 3 tablespoons apple cider vinegar
- 2 tablespoons achiote paste
- 1 tablespoon adobo sauce from the chipotle en adobo can
- 1 tablespoon brown sugar
- 1 tablespoon ground cumin freshly-
- 1 tablespoon Mexican oregano dried
- 2 teaspoons kosher salt
- 2 teaspoons black peppercorns freshly-ground
- 3 tablespoons olive oil
- 1/2 pound tomatillos husked, rinsed and chopped
- 3 1/2 ounces Cilantro leaves minced
- 2/3 tablespoon lime juice freshly-squeezed
- 1 teaspoon salt
- 2 garlic cloves chopped
- 2 serrano chili peppers stems removed and chopped
- 1 Haas avocado peeled and chopped
- 1/2 purple onion small, chopped
- corn tortillas lightly toasted in a pan on each side and kept warm

- pineapple rings grilled, finely-chopped
- salsa taquero
- guacamole
- sour cream
- hot sauce your preferred, choice
- lime juice Freshly-squeezed
- cilantro minced

## **Nutrition:**

1. Calories: 1030 calories
2. Carbohydrate: 79 grams
3. Cholesterol: 240 milligrams
4. Fat: 36 grams
5. Fiber: 17 grams
6. Protein: 102 grams
7. SaturatedFat: 8 grams
8. Sodium: 3000 milligrams
9. Sugar: 35 grams

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