

Oven Baked Carnitas Tacos with Avocado Cream

Adapted from Half Baked Harvest



3/4 pound pork carnitas, buy ready made, or make your own, shredded
1/2 cup enchilada sauce, red sauce, not green
12 corn tortillas, warmed (12 to 16)
vegetable oil or olive oil for brushing tortillas
1/2 cup Monterey jack cheese, shredded
1/2 cup cheddar cheese, shredded
shredded lettuce, tomatoes, chopped cilantro and pickled onions, for garnish

AVOCADO CREAM:

2 large avocados, halved
1/4 cup pickled jalapeños
1/2 cup fresh cilantro
1 clove garlic, grated
1/4 cup lime juice, or lemon juice
salt to taste

PICKLED ONIONS:

1/2 red onion, thinly sliced
2 tablespoons cider vinegar
3/4 cup water

Per Serving (excluding unknown items): 482 Calories; 27g Fat (48.0% calories from fat); 21g Protein; 43g Carbohydrate; 8g Dietary Fiber; 57mg Cholesterol; 923mg Sodium; 12g Total Sugars; trace Vitamin D; 348mg Calcium; 2mg Iron; 541mg Potassium; 377mg Phosphorus. Exchanges: 1/2 Grain(Starch).

Carolyn T's Blog: tastingspoons.com

Servings: 6

1. **PICKLED ONIONS:** cut half of a red onion into slices. In a bowl combine about 2 T vinegar and 2/3 cup of water. Add onions and set aside (make sure all onions are below the surface) for about 10 minutes. Drain and serve with the tacos.
2. Shred the meat and toss with the sauce and warm in the microwave until just hot throughout.
3. Preheat the oven to 435° F.
4. Wrap 3-4 tortillas in a towel and warm them in the microwaver for about 30 seconds to 1 minute until soft. Repeat for additional tortillas. Keep them wrapped to remain warm.
5. On a sheetpan, brush the tortillas **ON ONE SIDE** liberally with olive oil. Lay each tortilla flat (oiled side down) and add meat and cheese. While the tortilla is still warm, fold the other half of the tortilla over the filling, gently pressing to adhere. Transfer to the oven and bake for 6-8 minutes, then flip the tacos over and bake another 5-6 minutes, or until the cheese has melted and the tortillas are crisp and golden brown.
6. Meanwhile, make the Avocado Cream. Combine all ingredients in a blender and blend until smooth and creamy. Season with salt.
7. Very gently pry apart the tacos and top each one with avocado cream, lettuce, tomatoes, lime juice, and any other desired toppings.