



PORK CARNITAS TACOS

MAKES 4 SERVINGS

Tacos are the perfect meal to try out new and exciting foods and flavours, like microgreens. This recipe blends the micros into a super flavourful Chimichurri sauce while maintaining all of their nutrients.

INSTRUCTIONS

Chimichurri:

In the bowl of a food processor, place shallot, Jalapeño and garlic, pulse until fine but not blended. Scrape down sides of bowl.

Add microgreens and cilantro, pulse 5 times, to combine. Add vinegar, lime juice a good pinch of salt and pepper, pulse twice to combine.

Scrape down sides of bowl, place on low and slowly drizzle in olive oil, until desired consistency. Store up to 3 days, in airtight container, refrigerated, some oxidization may occur.

Pork:

Combine dry ingredients. Rub pork. Allow to marinate in fridge for at least 1hr (up to 12 hours).

When ready, remove from fridge and preheat oven to 300°F. Bake in a covered, lightly oiled roasting pan, approximately 4-5 hours or until it pulls apart easily.

Allow to cool enough to handle. Shred pork into bite sized pieces. If you like it saucy, try tossing in your favourite sauce.

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INGREDIENTS

Chimichurri:

1 Package of GoodLeaf Spicy Mustard Mix

1/4 Cup of Cilantro, chopped

1 Shallot, peeled and diced

1 Jalapeño pepper, diced, (option: remove seeds for less heat)

Juice of 1 Lime

2 Cloves of Garlic, peeled and diced

3 Tbsp of Red Wine Vinegar

Salt & Pepper, to taste

1/4-1/2 Cup of Olive Oil

Pork:

2-3lb Boneless Pork Shoulder, cut into 4 equal sized pieces

1 Tbsp of Smoked Paprika

1 Tsp of Cumin

1 Tbsp of Chili Powder

1 Tbsp of Brown Sugar

1 Tsp of Onion Powder

1 Tsp of Garlic Powder



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Corn:

To quickly defrost, place in colander and run hot water over, until defrosted.

Turn oven on to broil. In a bowl, toss together all ingredients. Spread out on a broil safe pan.

Place under broiler for 2-3 minutes, tossing once and watching carefully until golden.

Tacos:

Assemble tacos starting with pork, then corn, then cheese, top with Chimichurri and cilantro.

Enjoy!

INGREDIENTS

Corn:

1 Cup of Frozen Corn, defrosted

2 Tbsp of Oil

Salt, to taste

Tacos:

8-10 Small Tortillas, of choice

1 Cup Feta Cheese, crumbled

2 Shallots or 1/2 Medium Red Onion, thinly sliced

Fresh Cilantro, picked from stem



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