

ALLERGEN INFORMATION

Our tortillas and tostadas are made using 100% heirloom Mexican corn, and are naturally free from gluten.

Please note that our chillies are packed in a facility that also handles nuts, so we cannot guarantee the absence of traces.

DISH:	CONTAINS:
GUACAMOLE & TOTOPOS.	-
CHICHARRON.	Gluten.
TUNA TOSTADA.	Soya, sesame, fish.
CHICKEN TINGA TOSTADA.	Milk.
SHORT RIB.	Sulphites.
COCHINITA PIBIL.	Gluten, milk, sulphites.
AL PASTOR.	-
FRIJOLES REFritos.	Milk.
ESQUITES.	Milk, egg.
SALSA VERDE.	-
SALSA LA MAYA.	Sulphites.
SALSA MORITA.	-
BOUNTY BAR.	Gluten, milk, egg.

Allergen information relates to the 14 main allergen groups: gluten, soya, lupin, celery, milk, egg, sulphites, mustard, sesame, peanuts, other nuts, crustaceans, fish, molluscs.

To find out more about the ingredients we use, please contact us at tacoparty@tacoselpastor.co.uk.



BY EL PASTOR

FINISHING INSTRUCTIONS

We have colour coded all of the components which go with each dish as follows:

● CHICKEN ● TUNA ● SHORT RIB ● AL PASTOR ● COCHINTA



SALSA VERDE FRESCA

Fiery Cornish grown Serrano chillies, tomatillos, coriander and fresh lime juice. Bright and spicy; great with everything.



SALSA MORITA

Smoky chipotle and roasted tomatillos make this the perfect salsa for queso fresco and meats.



Scan for a Taco Party playlist from our friends at Playlister.

@tacos_el_pastor #tacoparty

Give yourself 45 to 60 minutes for preparation from start to finish. This will vary depending on what dishes you have chosen for your Taco Party. Importantly, enjoy the process.

Without being too authoritarian, we recommend reading the instructions and prep times for your dishes before you start, so your timings are on point. Everything can be popped into the same saucepan, as you will be boiling items in their packets in water.

GUACAMOLE, TOTOPOS & CHICHARRON.

This is ready to go! Set out the guacamole, topos (corn chips) and chicharron on the table.

TOSTADAS.

🕒 For the Tuna Tostadas (prep time - 5 minutes):

1. Take the tuna out of the pack, empty into a bowl and mix the marinade through, ensuring each piece of tuna is coated lovingly.
2. Lay out the blue corn tostadas, and top each with about a tablespoon of guacamole. Then add equal amounts of tuna to each and finish with coriander.

🕒 For the Chicken Tinga Tostadas (prep time - 20 minutes):

1. Fill a saucepan with water and bring to the boil. (Or add the bag to the pan with the short rib, if also cooking.)
2. Reduce heat until water is gently bubbling and add the chicken tinga in its mid-sized sealed bag, do not pierce or open the bag. Leave to simmer for 20 minutes.
3. While the chicken is heating up, finely slice the lettuce and set aside.
4. Once heated, remove the chicken from the saucepan and open the packet. Lay out the yellow corn tostadas, then divide equal amounts of chicken over each. Top with shredded lettuce, sour cream and cheese and vivid, green salsa verde fresca.

SHARERS.

🕒 For the Short Rib sharer (prep time - 45 minutes):

1. Fill a large saucepan with water and bring to the boil and pre-heat oven to 180C (Gas Mark 4).
2. Reduce heat until water is gently bubbling and keeping it in its sealed bag, add the short rib. Do not pierce or open the bag. Leave to simmer for 30 minutes.
3. Remove the short rib from packaging, place in oven proof dish and finish in the oven for 10 minutes.
4. Place on a large warm serving plate and place the pickled red onions, coriander, lime wedges and dark-golden coloured salsa La Maya around the short rib so that your amigos can help themselves.
5. To serve, use two forks to pull the short rib apart. Fill each tortilla with some of the short rib, red onions, coriander and as much lime and salsa as you like. You do you.

🕒 For the Al Pastor sharer (prep time - 15 minutes):

1. Heat medium sized frying pan, open the Al Pastor packet and spread the Pastor pieces evenly.
2. Fry until heated through and crispy.
3. Transfer to a warm serving dish, alongside taquero salsa (this one is paler than the salsa verde fresca) diced white onion and coriander.
4. To serve, fill each tortilla with some of the Pastor meat, then top with salsa, onion, coriander and as many other salsas as you'd like. Experimenting is healthy.

🕒 For the Cochinita Pibil sharer (prep time - 20 minutes):

1. Fill a large saucepan with water and bring to the boil.
2. Reduce heat until water is gently bubbling and add the cochinita (slow-cooked, marinated pork) in its sealed bag, do not pierce or open the bag. Leave to simmer for 20 minutes.
3. Once heated, carefully remove the cochinita from the packaging and place in a warm serving dish, serve alongside the pickled habanero onions, queso blanco cheese and lime wedges.
4. To serve, fill each tortilla with cochinita pibil, habanero onions, queso blanco and as much lime and salsa as you like.

TORTILLAS.

Just before you're ready to eat, warm the tortillas. There are two ways to do this:

1. Heat a frying pan and dry fry the tortillas for 30 seconds on each side, stack and cover with a tea towel.
2. Put five or fewer tortillas on a microwavable plate and cover them with a damp paper towel. Microwave on medium in 30 second bursts until they are warmed through. Repeat in batches of five tortillas until all your tortillas are warm, stack and cover with a tea towel.

SIDES.

For the Esquites or Sweetcorn (prep time - 20 minutes):

1. Fill a saucepan with water and bring to the boil.
2. Reduce heat until water is gently bubbling and add the esquites in its sealed bag, do not pierce or open the bag. Leave to simmer for 20 minutes.
3. Once heated, empty the esquites into a bowl and mix through the green-flecked jalapeño mayonnaise.

For the Frijoles Refritos or Refried Beans (prep time - 20 minutes)

1. Fill a saucepan with water and bring to the boil.
2. Reduce heat until water is gently bubbling and add the frijoles in its sealed bag, do not pierce or open the bag. Leave to simmer for 20 minutes.
3. Once heated, empty into a small bowl and serve.

DESSERT.

For the Bounty Bar:

1. Divide the sour cream across dessert plates and place the Bounty Bars on top.
2. Enjoy!

A bit of guidance...



Tuna Tostadas.



Chicken Tinga Tostadas.



Short Rib Sharer.



Cochinita Pibil Sharer.



Al Pastor Sharer.



Bounty Bar.