



# Al Pastor Street Tacos

*Juicy, marinated pork meets sweet pineapple and smoky heat in these Al Pastor Street Tacos, cooked to perfection on the Wildfire Griddle. The high heat creates a beautiful sear while locking in flavor, giving the pork those irresistible caramelized edges. Finished with fresh cilantro, green onions, creamy avocado, and a squeeze of bright lime juice, every bite is bold, vibrant, and packed with classic street taco flavor.*

## INGREDIENTS

- 2 lbs pork butt, thinly sliced
- Corn tortillas, for serving
- Al Pastor Marinade (see recipe below)
- Fresh cilantro, for garnish
- Green onions, sliced, for garnish
- Dry pineapple bits, for garnish
- Avocado, sliced, for garnish
- Fresh lime juice, for serving

### OVERVIEW

Prep Time: 10 minutes (plus 2 hours to overnight marinating)

Cook Time: 8-10 minutes

Servings: 4

# INGREDIENTS

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## For the Marinade

- 1 cup pineapple juice
- 1 ancho chile, seeded
- 2 pasilla chiles, seeded
- 4 garlic cloves
- 1 tablespoon avocado oil
- 1 tablespoon apple cider vinegar
- 1 tablespoon sugar
- 2 teaspoons salt
- 1 teaspoon oregano
- 1 teaspoon cumin
- 1 teaspoon chipotle puree

## MARINADE OVERVIEW

Prep Time: 5 minutes

Yield: Enough for 2 lbs of pork

# INSTRUCTIONS

## Marinate the Pork

- Thinly slice the pork butt, about ¼ inch.
- Strain the Al Pastor Marinade directly onto the pork.
- Mix well to coat evenly.
- Marinate for a couple of hours or overnight.

## Preheat the Wildfire Griddle

- Set to medium-low heat and preheat for 15 minutes.

## Cook the Pork

- Place the marinated pork on the griddle and cook for about 4 minutes per side.

## Slice and Assemble

- Remove the pork from the griddle and slice.
- Load onto corn tortillas.
- Top with cilantro, green onions, dry pineapple bits, and avocado.
- Finish with a squeeze of fresh lime juice.

## Al Pastor Marinade

### Combine

- Add pineapple juice, chiles, garlic, avocado oil, sugar, chipotle puree, cumin, salt, oregano, and vinegar to a blender.

### Blend

- Blend for about 30 seconds until smooth.

### Rest and Use

- Let the marinade sit while you slice the pork, then strain it directly onto the meat.