

Jackfruit Pibil Tacos – *Tacos de jaca pibil*

Ingredients

1 package (7 oz, 200g, approximately 1 cup)

½ batch

¼ cup

2 tbsp

Salt, to taste

Warm corn tortillas; preferably *taqueras* (small size, 3 inches, 7.5 cm, approximately)

Marinated red onions

Cilantro; washed and chopped

Pickled hot peppers (banana, habanero, etc.); optional

cooked green jackfruit

recado rojo

(homemade, or ½ brick from commercial)

sour orange juice (or mix 2 tbsp orange juice,

2 tbsp white vinegar and a squirt lime juice)

oil

Mix recado rojo and sour juice using a fork; once a smooth paste has been formed, incorporate jackfruit. Mix thoroughly, breaking up jackfruit into bite size pieces; reserve. Warm up oil in a large frying pan over medium heat; add jackfruit and cook for two to three minutes, stirring. Season with salt, to taste. Fill warm tortillas with jackfruit *pibil*, top with marinated onions, chopped cilantro and hot peppers, to taste; serve immediately:

