

Tacos al Pastor

Serves 4 to 6 (about 16 tacos) · 1 hr 30 min (plus marinating) · Mexico City's spit-roasted pork taco



Photo: Al pastor tacos: City Foodsters, CC BY 2.0 ([https://commons.wikimedia.org/wiki/File:\(El_Flaco\)_Al_Pastor_Tacos.jpg](https://commons.wikimedia.org/wiki/File:(El_Flaco)_Al_Pastor_Tacos.jpg))

Ingredients

- 3 dried guajillo chiles and 2 dried ancho chiles, stemmed and seeded
- 2 tbsp achiote paste (about 30 g)
- 1/3 cup pineapple juice (80 ml)
- 3 tbsp white vinegar (45 ml)
- 3 garlic cloves
- 1 tsp dried Mexican oregano, 1/2 tsp ground cumin, 2 cloves
- 1 1/2 tsp salt
- 2 lb (900 g) boneless pork shoulder, sliced 1/4 inch (6 mm) thick
- 1/2 fresh pineapple, peeled and sliced into rounds
- 16 small corn tortillas
- 1 white onion, finely chopped, and 1 bunch cilantro, chopped
- Limes and salsa verde, to serve

Method

- 1** Toast the chiles in a dry pan for a few seconds per side until fragrant, then soak in hot water for 15 minutes. Drain.
- 2** Blend the chiles with the achiote, pineapple juice, vinegar, garlic, oregano, cumin, cloves and salt until smooth.
- 3** Coat the pork slices in the marinade. Refrigerate at least 4 hours or overnight.
- 4** Heat the oven to 400 F (200 C). Stack the pork slices tightly in a loaf pan or thread onto two skewers set across a baking dish. Roast 45 to 60 minutes until cooked through (at least 145 F / 63 C in the center) and charred at the edges.
- 5** Grill or pan-sear the pineapple rounds until caramelized, then dice.
- 6** Slice the pork very thin. For crisp edges, sear the slices briefly in a hot pan.
- 7** Warm the tortillas and fill with pork, onion, cilantro and pineapple. Serve with lime and salsa.

More on this dish, its history and the full photo credits: <https://intercontinentalchef.com/tacos-al-pastor/>