

Tupork Shakur slow-cooked pork tacos Free Recipe 10042025

Description

Recipe

Tupork Shakur slow-cooked pork tacos

These spicy, succulent slow-cooked pork tacos are the kind of food you'll always want more of. Comforting with a lift from the pickled pink onions and spicy salsa.

This recipe is based on the Tupork Shakur dish served at Homies on Donkeys in Walthamstow, London. It has been adapted to make it easier to cook in a domestic kitchen.

Recipe tips

You can find chipotle in adobo online and from specialist suppliers.

Banzai Japan MV

https://www.youtube.com/watch?v=k_vQsyC_F1A

Shopping List

Fruit and vegetables ¼ dried guajillo chilli small handful fresh coriander, chopped small handful chopped fresh coriander 1 tsp garlic granules 1 onion, chopped 1 red pepper, deseeded and chopped 1 red onion, thinly sliced 2 large vine tomatoes 4 vine tomatoes, quartered Tins, packets and jars 400g tin chopped tomatoes Cooking ingredients 1 tbsp balsamic vinegar salt and black pepper 50–75g/1¾–2?oz soft brown sugar (depending on how sweet you want it) 1 tbsp soft brown sugar 2 tsp caster sugar 100g/3½oz chipotle in adobo (see recipe tips, below) generous pinch dried oregano 3 tbsp red wine vinegar 2 tsp all-purpose seasoning sunflower oil, for frying (optional) 4 tbsp vegetable oil Baking and patisserie 10 nixtamalized corn tortillas (about 15cm/6in in diameter) Meat, fish and poultry 1kg/2lb 4oz pork shoulder, deboned, skin removed and cut into 5cm/2in chunks, keeping plenty of fat

https://youtu.be/RR8YYeb4PMk?si=KmCkolvULfrlxyK9 **Book Novotel Hotel**

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Category

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Tags

- 1. red onion
- 2. chopped fresh coriander
- 3. oil
- 4. shoulder
- 5. thinly sliced
- 6. Dairy-free
- 7. onion
- 8. corn tortillas
- 9. caster
- default watermark 10. nixtamalized corn tortillas
- 11. thinly
- 12. Egg-free
- 13. black pepper
- 14. tortillas
- 15. small
- 16. nixtamalized
- 17. red onion thinly sliced
- 18. Pregnancy-friendly
- 19. black
- 20. chipotle
- 21. dried
- 22. all purpose seasoning
- 23. onion chopped
- 24. Pork
- 25. wine vinegar
- 26. caster sugar
- 27. brown
- 28. purpose seasoning
- 29. small handful chopped fresh coriander
- 30. Tupork Shakur (slow-cooked pork tacos)
- 31. vinegar
- 32. tin chopped tomatoes
- 33. corn
- 34. all

- 35. handful chopped fresh coriander
- 36. vegetable oil
- 37. brown sugar
- 38. chopped tomatoes
- 39. handful fresh coriander
- 40. purpose
- 41. handful
- 42. sugar
- 43. balsamic vinegar
- 44. balsamic
- 45. tin
- 46. pinch dried oregano
- 47. small handful fresh coriander chopped
- 48. fresh coriander
- 49. red peppers
- 50. large vine tomatoes
- 51. chopped
- 52. generous pinch dried oregano
- 53. fresh coriander chopped
- 54. coriander
- 55. salt
- 56. vine tomatoes
- 57. red
- 58. chipotle in adobo
- 59. coriander chopped
- 60. peppers
- 61. wine
- 62. red wine vinegar
- 63. pinch
- 64. in adobo
- 65. dried guajillo chilli
- 66. onions
- 67. sunflower oil
- 68. soft brown sugar
- 69. sunflower
- 70. adobo
- 71. guajillo chilli
- 72. chilli
- 73. fresh
- 74. vegetable
- 75. sliced
- 76. in
- 77. guajillo
- 78. garlic
- 79. tomatoes
- 80. garlic granules
- 81. large

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- 82. soft
- 83. small handful fresh coriander
- 84. red pepper
- 85. dried oregano
- 86. granules
- 87. generous
- 88. vine
- 89. pepper
- 90. oregano
- 91. seasoning
- 92. pork shoulder
- 93. onion thinly sliced

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Author

admin

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