BREAKFAST TACOS WITH COCHINITA PIBIL, SCRAMBLED EGGS AND CREMA

WHAT YOU NEED

Yield: 12 portions

**Achiote pork**
- 7 oz. Annatto seed paste
- 1½ cup White distilled vinegar
- 3 cups Water
- 2 tsp. Salt
- 1 pkg. Banana leaves, small package, enough to wrap the shoulder
- 2 lb. Pork shoulder, bone in, skin on
- 2 Garlic heads, cut in half
- 1 Medium yellow onion, julienned
- 2 Cinnamon stick (halves)

**Scrambled Eggs**
- 2 tbsp. Canola oil
- ½ cup White onion, minced
- 1 Jalapeño, stemmed, seeded, minced
- 1 tbsp. Cilantro leaves, sliced
- 6 Eggs
- ½ cup Corn on the cob, grilled, charred, cut
- ½ cup Black beans, cooked, drained
- Salt to taste
- Ground black pepper to taste

**Red cabbage slaw**
- 3 cups Red cabbage
- ½ cup Radishes
- Juice of 1 fresh lime
- Salt to taste

**Assembly**
- 12 Tortillas, corn, 4-inch

**HABAÑERO LIME CREMA**

<table>
<thead>
<tr>
<th>Amounts</th>
<th>Ingredients</th>
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<tbody>
<tr>
<td>½ cup</td>
<td>Mexican crema</td>
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<tr>
<td>2 tbsp.</td>
<td>Cilantro, chopped</td>
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<td>1</td>
<td>Habañero, minced fine</td>
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<tr>
<td>1 tsp.</td>
<td>Garlic, minced</td>
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<td>1 tbsp.</td>
<td>Fresh lime juice</td>
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<td>1 tsp.</td>
<td>Lime zest</td>
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<td>½ tsp.</td>
<td>Salt</td>
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**HERE’S HOW TO MAKE IT**

1. **For the achiote pork:** Dilute the annatto seed paste in the vinegar, water and a pinch of salt to taste. Next, strain the sauce through a double strainer. In a roasting pan, place the banana leaves with enough room to wrap the pork shoulder. Place the shoulder in the pan and pour the sauce over it. Toss in the whole cloves of garlic, onions and cinnamon stick and wrap the leaves over the shoulder. Cover with aluminum foil and roast in the oven at 375° F for 4½ hours. Once cool enough to handle, remove the cinnamon stick and pull the pork apart with a fork. Add some sauce from the pot to the pork and combine; keep warm.

2. **For the scrambled eggs:** In a small sauté pan, heat oil over medium-high heat. Add onion and jalapeño, and season with salt and pepper, and cook, stirring, until soft, about 6 minutes. Add cilantro and eggs, and cook, folding eggs occasionally, until cooked through, about 4 minutes. Remove from the heat and fold in the corn and black beans; keep warm.

3. **For the red cabbage slaw:** Thinly shave the cabbage and radish with a mandolin. Toss with lime juice and salt to taste. Let sit and toss again before serving.

4. **To assemble:** Fry the tortillas into tacos, then place a small amount of scrambled eggs, and top with the pulled pork and the cabbage slaw.

5. **Garnish** with the habañero lime crema, queso fresco, and a cilantro sprig. Serve with the mango and red onion salad.

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MANGO & PICKLED RED ONION SALAD

**Amounts**
- 2 Mangoes, ripe, peeled, cut into julienne
- ½ cup Pickled red onions
- 3 cups Green cabbage, julienne
- 1 cup Jicama, small, diced
- ½ cup Pecans, toasted
- ¼ cup Cilantro, finely sliced

**Ingredients**
- Cumin lime vinaigrette, as needed (recipe below)
- Salt to taste

**Cumin lime vinaigrette**
- 2 tsp. Garlic
- 2 tbsp. Serrano, seeded, minced
- ¼ cup Fresh lime juice
- Zest of 1 lime
- 3 tbsp. Fresh lemon juice
- ½ tsp. Cumin seed, toasted
- ½ tsp. Salt
- ¼ tsp. Cayenne
- ½ cup Olive oil

**Pickled red onions**
- 1 Red onion
- ½ cup White wine vinegar
- ½ cup White sugar
- Pinch of Salt

**Method**

1. **For the mango and pickled red onion salad:** Place the mangoes, pickled red onion, cabbage, jicama, pecans and cilantro in a medium bowl; slowly add the vinaigrette until the salad is lightly coated. Season with salt and serve immediately.

2. **For the cumin lime vinaigrette:** Combine all the ingredients except for the olive oil in a blender and purée until combined. Add the olive oil while the blender is running to create a creamy dressing. Set aside.

3. **For the pickled red onions:** Peel the onion. Cut in half and slice into very thin half-moon shapes. Place in a small bowl with vinegar, sugar and salt and set aside for at least 2 hours.

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Latin dishes are now showing up on all types of breakfast menus, and the taco trend continues unabated. The Cochinita Pibil Taco brings these trends together with some of the most popular menu ingredients. This breakfast taco combines eggs, which are an integral part of Mexican cuisine, with traditional dinner menu items, like pulled pork, red cabbage slaw and habañero crema. While they bring new Latin-inspired flavors to the morning menu, these tacos would easily fit on the menu later in the day as well, thus extending the popularity of eggs to all dayparts.

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