



THE PENDULUM

APRIL 29-MAY 2, 2020



"I wonder if there is a taco out there thinking about me too."

What's in the Box?

The Cinco de Mayo Box

- **Pork Carnitas**
- **Ground Beef**
- **Chorizo Sausage**
- **Chicken Breasts**
- **Chicken Stock**
- **Speedy's Smoked Jalapeño Hot Sauce**

Black Bean & Sausage Mexican Pizza

Ingredients:

- 1.5 cups shredded red cabbage
- 1 small jalapeño (seeded and finely chopped)
- 2 tbsp fresh lime juice
- 1 tsp kosher salt, divided
- 16 oz fully cooked chorizo
- 3 tbsp olive oil, divided
- 1 yellow onion, finely chopped
- 1/2 tsp dried oregano
- 1 clove garlic, finely chopped
- (1) 15oz can black beans, drained and rinsed
- (4) 10 inch flour tortillas
- 8 oz shredded cheese
- Guacamole for serving (optional)

Instructions:

Preheat oven to 450°F with racks in upper and lower thirds. Toss cabbage, jalapeño (if using), lime juice, and 1/2 teaspoon salt in a large bowl. Set aside. If chorizo has casing, remove and discard. Crumble chorizo with your fingers and set aside. Heat 2 tablespoons oil in a large skillet over medium-high. Add onion, oregano, and 1/4 teaspoon salt. Cook, stirring occasionally, until onion is softened and golden, 4 to 5 minutes. Add garlic and cook, stirring often, until fragrant, about 1 minute. Add crumbled chorizo, beans, and remaining 1/4 teaspoon salt. Cook, stirring often, until mixture is heated through and combined, about 5 minutes. Brush remaining 1 tablespoon oil evenly over both sides of tortillas. Divide tortillas between 2 baking sheets. Bake until golden and toasted, 8 to 10 minutes, rotating sheets from top to bottom halfway through. Remove from oven. Sprinkle half of cheese evenly over tortillas and spoon bean mixture on top. Sprinkle with remaining cheese. Return to oven and bake until cheese melts, 4 to 5 minutes. Top pizzas with cabbage mixture and cut into wedges. Serve immediately with guacamole, if using.



Pork Carnitas

Ingredients:

- Pork Carnitas
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 1/2 tablespoon dried oregano
- 1/2 tablespoon ground cumin
- 1/2 large brown or white onion, cut into wedges
- 4 cloves garlic, smashed
- 1 lime, juiced
- 1 large orange, juiced
- 1/4 cup coke (Mexican coke is ideal and we sell it at Pendulum)
- 1 bay leaf



Instructions:

Rinse and pat dry pork with a paper towel. In the bowl of a 6-quart slow cooker, add pork, salt, pepper, oregano, cumin, onion, garlic, lime juice, orange juice, coke, and bay leaves. Cover and cook on low heat setting for 8-10 hours, or high heat for 5-6 hours (until the meat falls apart). Remove pork and shred with two forks (DO NOT DISCARD THE LIQUID!). Transfer the pork to a baking sheet lightly sprayed with cooking oil spray (or lined with aluminum foil or parchment paper). Pour 1 ladle full (about 1 cup) of the liquid from the slow cooker over the pork to season. Broil for 5-10 minutes on high heat until the meat becomes golden browned and crispy on the edges. Season with a little extra salt and pepper if desired. Pour over more of the slow cooker juices once the meat has crisped for added flavor, just before serving. Serve in Tacos, Burritos, or in a salad!

Zesty Corn Soup with Chicken

Ingredients:

- 2 tbsp butter
- 1/4 cup finely chopped cilantro
- 1 clove garlic, grated
- (1) 10 oz bag frozen corn
- 1 1/4 tsp kosher salt
- 3 cups chicken stock
- 1/3 cup mayonnaise
- 2 tbsp lime juice
- 1 tsp lime zest
- Shredded chicken breast
- Cotija cheese, for serving
- Cayenne, for serving



Instructions:

Poach chicken and shred to top the soup after cooking. Melt butter in a saucepan over medium. Add cilantro stems and garlic; cook, stirring often, until fragrant, about 1 minute. Add corn and salt; stir to coat. Add stock and bring to a boil over high. Reduce heat to low and simmer, undisturbed, until flavors meld, 8 to 10 minutes. Meanwhile, stir together mayonnaise and lime zest in a small bowl. Remove saucepan from heat. Stir in lime juice and 1 tablespoon lime mayonnaise. Top soup with chicken, cheese, chopped cilantro leaves, cayenne, and remaining lime mayonnaise.