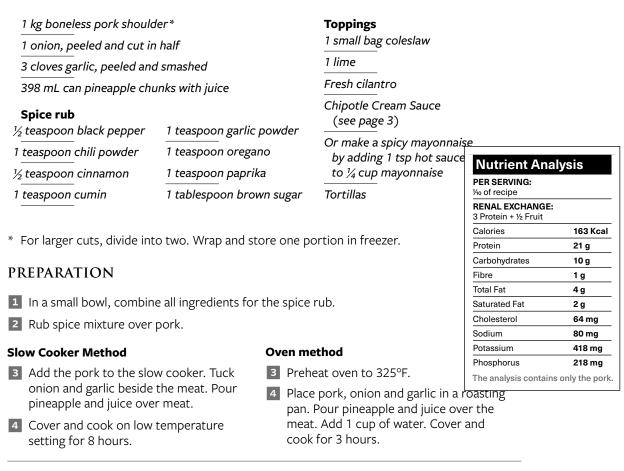
10 SERVINGS

Pulled Pork

INGREDIENTS



- 5 Place meat onto large platter and shred it using 2 forks. Pour ½ cup liquid from the pot over the shredded meat.
- 6 Heat tortilla one at a time in non-stick small pan for 15 seconds each side.
- Place tortilla on a plate. Top with meat and garnish with coleslaw and cilantro, add sauce on top. Squeeze a lime wedge over taco and enjoy!

Tip: For browned or crispy meat, pan fry a portion of the shredded meat. You can also spread it on a baking sheet and place it under the broiler for 5–10 minutes. Freeze leftovers in freezer bags, flatten out for easy storage.

The pulled pork also goes well with the coleslaw recipe on page 11.

