

MINI PORK TACOS

by Chef John Findley, Executive Chef at The University Club of MSU

Featured Food: Pork

Yield: Serves 10

Ingredients

20 oz. pulled pork, shredded 1 oz. slaw dressing
3 oz. barbecue sauce Salt, pepper, chili powder
¼ head cabbage, shredded 20 small flour tortillas
1 oz. shredded carrots Fresh cilantro
1 oz. sliced red pepper Fresh salsa
3 oz. diced pineapple

Preparation

In a medium size sauté pan over medium heat, warm pulled pork; after a few minutes add the barbecue sauce. Continue heating until warm. In a medium bowl, combine cabbage, carrots, red pepper, pineapple and slaw dressing. Add salt and pepper to taste or chili powder for more heat. Warm the tortillas in a sauté pan or microwave. Place tortillas on a platter and add 1oz of the pork to each; top with coleslaw mix. Garnish with cilantro or any fresh salsa. Enjoy.