

# 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.