



Grilled Pork Tacos

1 pkg. Azteca® Flour Tortillas*
1/2 cup vegetable oil
1/2 cup chopped onion
1 garlic clove, minced
2 cups cooked, shredded pork

1 1/2 cups (6 oz.) Sargento®
Shredded Cheddar Cheese
1/2 cup salsa
1 tbsp. margarine

In a skillet heat vegetable oil. Cook onion and garlic until tender. Add pork; cook until heated through. Remove meat mixture from pan into bowl. Heat tortillas according to package directions. Divide pork onto top half of tortillas; top with cheese and salsa. Fold tortilla in half over filling. Melt margarine in skillet. Grill taco on each side for 2-3 minutes or until cheese melts.

*Makes 10 servings if using Azteca® Small Flour and 8 servings if using Azteca® Super Size or Burrito Tortillas.

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