

Grilled Pork Tacos



Fire up the skillet and in just minutes you'll have authentic grilled Mexican flavor gracing your tortillas and table.

Ingredients

1/2 cup chopped onion	1 garlic clove, minced
2 cups cooked, shredded pork	1 package Azteca® Flour Tortillas *
1 1/2 cups (6 oz.) Sargento® Shredded Cheddar Cheese	1/2 cup salsa
1 tablespoon margarine	

Directions

In skillet heat vegetable oil. Cook onion & 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 & 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 Tortillas & 8 servings if using Azteca® Super Size or Burrito Tortillas.