

## MIAMI STREET PORK TACOS



### Ingredients

1 package Azteca® Street Tacos

4 cloves garlic, minced

2 tablespoons Achiote-Annatto seasoning

1 1/2 pounds ground or diced pork

2 tablespoons olive oil

Salt and black pepper, to taste

### Directions

#### TROPICAL TOPPING

- 1 mango, peeled and diced or half pineapple, diced
- 1 small red pepper, cut into strips
- 1 small red onion, cut into strips
- 4 cups shredded Napa cabbage
- 1 cup fresh cilantro, chopped
- 2 limes, juiced
- 2 teaspoons kosher salt

#### DIRECTIONS

In a medium skillet combine the oil, pork, garlic and seasonings. Heat on high, stirring frequently until

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done; set aside.

For topping, toss together all ingredients until well blended; set aside.

To prepare tacos, warm per package directions. Fill each taco with 2-3 tablespoons of meat and 2 tablespoons of topping.