

Shredded Pork Tacos



A classic taco recipe flavored with garlic and topped with lettuce, tomatoes and shredded cheese in a fresh flour tortilla.

Ingredients

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| 1 package Azteca® Flour Tortillas | 2 1/2 cups shredded cooked pork roast |
| 1/2 cup chopped onion | 1 garlic clove, minced |
| 1/2 cup salsa | 2 cups shredded lettuce |
| 1 cup diced tomatoes | 1 cup shredded Cheddar or Monterey Jack cheese |
| Sour cream, if desired | |

Directions

Remove tortillas from refrigerator. In medium skillet cook onion & garlic until soft, about 5 minutes. Stir in salsa & shredded pork. Heat for 10-15 minutes or until pork is thoroughly heated. Heat tortillas according to package directions; keep heated tortillas covered until ready to use. Divide pork mixture onto tortillas. Top with shredded lettuce, chopped tomatoes, cheese and sour cream, if desired.