

Tex-Mex Carnitas Bowls



Ingredients

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| 1 package Azteca® salad shells | 2 cups cooked white rice |
| 2 tablespoons cilantro, chopped | 1 tablespoon orange zest |
| 2 cups cooked black beans | 2 cups Pico de Gallo |
| 3 cups cooked pork carnitas or pull BBQ pork | 1 cup shredded cheddar cheese |
| ½ cup sour cream | 2 green onions, chopped |

Directions

Bake salad shells per box instructions; set aside. In a medium bowl, toss the rice with the cilantro and orange zest. Build bowls by equally dividing ingredients into four bowls; rice, black beans and half of the Pico de Gallo. Add warmed pork and remaining Pico de Gallo. Sprinkle on cheese, a dollop of sour cream and top with green onions.