



Pulled pork Taco

Foodchain at Home Ingredients

- Pulled pork 400G
- Black Beans 400G
- Bbq Sauce 1/2 cup
- 1 onion, finely diced
- Garlic finely diced 1 tbsp
- Asian salad mix
- 6-inch Farrah tortillas

Pantry Staples

- Cooking oil 2tblsp

Method

- Pulled Pork
 - In a large fry pan, sauté onion and garlic in 2tblsp cooking oil
 - Add Pulled pork and cook on high heat until warmed through
 - Drain water out of black beans and mix through the pork
 - Add BBQ sauce, cook till thick and sticky
- Salad Mix
 - Combine salad mix contents together in a bowl
- In a separate fry pan warm both sides of the tortilla or place in a microwave for 10 seconds each
- Stuff tortillas with Asian salad mix and pulled pork

