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2009 NCLR
ALMA AWARDS®



FRIDAY,
SEPT. 18, 2009
8/7 C

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CHIPOTLE PORK TACOS

Ingredients

2 ½ pounds bone-in pork butt
2 tablespoons olive oil
2 large onions, chopped
1 ½ cups chopped fresh cilantro
3 tablespoons chopped canned chipotle chilies
12 small corn tortillas
2 15 oz. ounce cans black beans, rinsed and drained
1 ½ cups chopped green onions
2 avocados, pitted, peeled, diced
Lime wedges
Salsa of your choosing

Instructions

Preheat oven to 350°F. Place pork on baking sheet, then sprinkle liberally with salt and pepper. Roast pork until brown and very tender, about two hours.* Once out of the oven, set the pork aside and allow to cool, and then shred.

Heat oil in a large skillet over medium-high heat. Add onions and sauté until tender. Add shredded pork, cilantro, and chopped chipotle chilies with their sauce to the skillet and stir until heated through. Add salt and pepper to taste.

Wrap tortillas in aluminum foil and heat in oven for ten minutes. Meanwhile, stir beans in saucepan over medium-low heat until heated, then mash the beans so that they are still chunky but also creamy. Remove from heat.

To assemble tacos, first spread the mashed beans on each tortilla, top with the pork mixture, then sprinkle with green onions and avocados. Serve with salsa and a lime wedge.

*Make sure meat is fully cooked before shredding.