



STREET TACOS

## PULLED PORK TACOS



Makes 8 Tacos



### INGREDIENTS

8 Mission® Street Tacos Corn Tortillas, warmed

#### Pork

¼ cup water

1 lb. pork shoulder blade roast (pork butt)

2 tsp. sweet and smoky pork rub seasoning

¼ tsp. smoked paprika

#### Coleslaw

1 cup shredded cabbage

2 tbsp. favorite coleslaw dressing



### RECIPE INSTRUCTIONS

1. In a crock pot, place water then pork roast. Sprinkle roast with pork seasoning and paprika. Cover; set temperature to HIGH and cook for 6 hours or until pork is tender enough to shred with a fork.
2. Reserve 1 cup of drippings.
3. To shred pork: remove pork from crock pot and place on cutting board. Remove any fat pieces, then pull apart pork into small pieces and place in a large bowl; add reserved drippings and mix well.
4. Meanwhile, in a medium bowl, stir together cabbage and coleslaw dressing; mix well.
5. Down the center of one corn tortilla, place ¼ cup meat then top with 2 tablespoons coleslaw. Repeat with remaining tortillas and coleslaw.