

RECIPE | TOMATOES



PULLED PORK TACOS WITH SANGRIA TOMATOES



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INGREDIENTS

- 1 dry pint Pure Flavor® Sangria® Medley Tomatoes
- 1 package prepared pulled pork
- 8 corn tortillas
- ¼ cup BBQ sauce
- 6 oz crumbled goat cheese
- 3 tbsp chopped cilantro

DIRECTIONS

1. Slice tomatoes into quarters and chop up cilantro.
2. Cook pulled pork according to package directions.
3. Warm corn tortillas in hot, dry griddle or cast-iron pan for 15-20 seconds per side.
4. Assemble tacos layering pulled pork first, extra BBQ sauce, then cheese, tomatoes and cilantro.



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy