



# PULLED PORK TACOS

## INGREDIENTS

- 500 g Country Range Pulled Pork in BBQ Sauce
- 6 Country Range 12" Tortilla Wraps
- 100 g Country Range Sliced Green Jalapeño Peppers
- 1 Large Red Pepper (Thinly Sliced)
- 1 Large Avocado (Cubed)
- 200 g Plum Tomatos (Sliced)
- 1 Large Red Onion (Thinly Sliced)
- 0.5 Cucumber (Julienned)
- 1 Romaine Lettuce
- 1 Small Handful Fresh Coriander
- 2 Limes (Juiced)

## METHOD

1. Cook the pulled pork as to the manufacturer guidelines
2. Prepare the tacos by cutting each tortilla in to 2 x 5" rounds
3. Add a spoon of the pulled pork to each taco
4. Top with a few pieces of sliced lettuce, cucumber, red onion and red pepper
5. Garnish with tomato, avocado, a few jalapeño peppers and a squeeze of lime juice