



MEXICAN CARNITAS TACOS

Soft tacos filled with double rub pork, pico de gallo, cilantro, and lime.

Yield: 12



INGREDIENTS

1 lb	 HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)
12 Each	Corn Tortillas
.75 C	Pico de Gallo
.25 C	Fresh Cilantro Leaves, chopped
1 Unit	Lime

DIRECTIONS

- 1 Prepare Double Rub Pork (see Chef Notes)
- 2 Cut lime into 12 wedges
- 3 Evenly distribute ingredients across 12 tortillas

CHEF NOTES

How to season Double Rub Pork 5 lbs. Rich's 09067 1/8 cup Chili Powder 1/8 cup Cumin 1 T Garlic Powder 1 T Onion Powder Salt and Cayenne Pepper to taste