



## PULLED PORK FLATBREAD TACOS WITH SALSA VERDE

'Cue up smoky deliciousness with Pulled Pork Flatbread Tacos. These tacos are a bold twist on classic barbecue flavor. Rich's tender, flavorful Hickory-Smoked Pulled Bar-B-Q Pork meets the bright kick of salsa verde, pickled onions, and crumbled cotija. Creamy avocado and fresh cilantro round out the flavors, all served up on Rich's Plain Oven Fired Flats – fully baked soft, blistered flatbread squares. Just add a squeeze of lime and dig in!

**Yield: 2 Dozen Tacos**

### INGREDIENTS

**RICH'S** HICKORY SMOKED PULLED BAR-B-Q PORK SEASONED, 2 5-LB BAGS (#09067)

**RICH'S** Fully Baked Plain Oven Fired Flats 6.5 X 6.5 in Square (#01946)

1/3 C Barbecue Sauce

1 C Salsa verde

1/2 C Pickled Red Onions or Fresh Sweet Onions

1/4 C Cotija Cheese

1/4 C Cilantro, torn

2 Avocados, sliced

Lime Wedges, if desired



### DIRECTIONS

- 1 Thaw bag of Hickory Smoked Pulled Bar-B-Q Pork Seasoned
- 2 Mix smoked pulled pork and barbecue sauce to create carnitas mixture
- 3 Add 2–3 tablespoons of pulled pork mixture to center of flatbread
- 4 Top with salsa verde, onions, cilantro, cotija and diced avocados
- 5 Serve with lime wedges, if desired