



PORK BAR-B-Q TACO

A staple dish south of the border paired with delicious pork bar-b-que.

Yield: 5 servings

INGREDIENTS

- 1 2/3 lb **RICH'S** PREMIUM PULLED PORK BBQ WITH NASHVILLE-STYLE BBQ SAUCE (TRAYS) (#09750)
- 5 Each Flour Tortillas
- 1/3 C Lettuce, chopped
- 1/3 C Tomato, chopped
- 1/3 C Onion, Chopped

DIRECTIONS

- 1 Prepare pulled pork. Preheat oven to 350 f. Leaving lid on, slit lid with knife in six places 1" long before cooking.
- 2 Cook from frozen state 45 - 55 minutes or from thawed state 35 - 45 minutes. Cook until product achieves an internal temperature of 160 f.
- 3 Scoop pork onto soft shell. Add lettuce, tomato, onion and hot sauce. Garnish with sour cream, salsa or guacamole.