

Beer Braised Pork Tacos + Cilantro Slaw

1 package pre-shredded slaw (I love HEB Fiesta Blend with carrots and broccoli)
1-2 tbsp chopped cilantro
Juice of 2 limes
12 corn tortillas
4 lbs bonesless pork shoulder
1-2 large avocados, sliced
1 12oz beer
2 tbsp chili powder
1/2 tbsp cumin
1 tbsp paprika
1 tbsp olive oil
1/4 cup feta cheese (optional)
Salt and pepper

Preheat oven to 400 degrees. Season and rub pork shoulder with chili powder, cumin, paprika, and salt and pepper. Heat large braising pot on stove top with an olive oil drizzle. Sear seasoned pork on all sides- about 2 minutes on each side in the hot pan. Pour beer onto pork. Add water if needed- pork should be about 1/2 covered and take off the heat. Place lid on pot and transfer to hot oven. Let braise for 1.5-2 hours or until tender and able to be pulled apart with a fork. Remove from oven and pull apart to desired thickness.

To prepare the slaw, place the shredded cabbage in a bowl and sprinkle with 1/3 teaspoon of salt, 1-2 tbsp chopped cilantro, and juice of 2 limes. Let sit to tenderize.

Prepare taco with 1-2 oz shredded pork ,1/2 cup slaw, 2 avocado slices, and feta cheese sprinkle (optional).

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