

## Beer Braised Pork Tacos + Cilantro Slaw

### INGREDIENTS

1 package pre-shredded slaw (we love HEB Fiesta Blend)  
1-2 tbsp chopped cilantro  
Juice of 2 limes  
12 corn tortillas  
4 lbs boneless pork shoulder  
1-2 large avocados, sliced  
1, 12oz beer (or water)  
2 tbsp chili powder  
1/2 tbsp cumin  
1 tbsp paprika  
1 tbsp olive oil  
1/4 cup queso fresco cheese (optional)  
Salt and pepper

### INSTRUCTIONS

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. 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 tacos with 1-2 oz shredded pork, 1/2 cup slaw, 2 avocado slices, and sprinkle of queso fresco (optional).