



## Pulled Pork Tacos With Fruit Slaw Recipe

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| <b>Preparation Time</b> | <b>15</b> |
| <b>Cooking Time</b>     | <b>90</b> |
| <b>Serving Size</b>     | <b>8</b>  |

### Ingredients:

#### **PULLED PORK**

- 2 cups DEL MONTE Original Blend Ketchup (320g)
- - reserved fruit cocktail syrup
- 1 cup sugar, brown
- 1 Tbsp chipotle hot sauce
- 1 tsp salt
- 1/2 tsp pepper, black
- 1 kg pork, kasim, whole slab, boneless

#### **FRUIT SLAW**

- 1 cup mayonnaise
  - 1/2 Tbsp lime juice
  - - zest of 1 lime
  - 1 tsp salt
  - 1/2 tsp pepper, black
  - 3 cup cabbage, shredded
  - 1/2 cup onion, red, sliced thinly
  - 1 can DEL MONTE Fiesta Fruit Cocktail (836g), drained, reserve syrup
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- 16 pcs flour tortilla (6-inch), heated in a pan
  - 1/4 cup cilantro, snipped for garnish

### Preparation:

1. In a pot, mix the DEL MONTE Original Blend Ketchup, reserved fruit cocktail syrup, brown sugar, chipotle hot sauce, salt and pepper. Add the pork then bring to a boil. Simmer in a covered pot until the pork is fork tender.
2. Remove the meat from the pot and shred using two forks. Once shredded, add the meat back into the sauce to coat the meat. Set aside.
3. In a bowl, mix together mayonnaise, lime juice, lime zest, salt & pepper. Add cabbage, onion and DEL MONTE Fiesta Fruit Cocktail. Mix until well incorporated. Set aside.
4. Place 1/3 cup of the pulled pork in the center of the tortilla. Add 3 tablespoons of fruit slaw. Garnish with cilantro and serve.

### Chef's Tip

Fruit slaw is quick and easy to prepare but it can also be prepared ahead of time. Prepare the fruit slaw in advance and let it sit in the chiller until ready to use. This allows the flavors to marry. Just make sure to keep

the slaw in the chiller so it does not spoil.

## **Lusog Notes**

### **Cooking Skills Needed**

- Boiling
- Simmering
- Chopping
- Mixing

### **Cooking Tools**

- Strainer
- Can Opener
- Measuring Cups
- Pot
- Chopping Board
- Measuring Spoon
- Rubber Spatula