

Quick Pork Tacos with Cabbage Slaw

Makes 4 Servings

Ingredients

- 8 (6-inch) corn or flour tortillas (2 per person)

Pork:

- 1 pound pork shoulder, fat cut off, sliced thin
- 1 packet taco seasoning (keep 1 tablespoon for slaw)
- 1 orange, juiced (about ½ cup)
- 1/2 red onion, sliced thin
- 1 tablespoon cooking oil
- Pepper, to taste

Cabbage Slaw:

- 1/2 small red cabbage, shredded (about 3-4 cups)
- 1/2 red onion, sliced thin
- 1 tablespoon taco seasoning
- 1/4 cup chopped fresh cilantro
- 2 tablespoons oil
- 3/4 teaspoon salt
- 1/2 teaspoon sugar
- Juice of 2 limes (about 1/4 cup)

Directions

1. In a large bowl, mix pork pieces, taco seasoning (setting 1 tablespoon aside) and pepper. Let sit at room temperature for about 20 minutes.
2. Next, make the cabbage slaw. Whisk lime juice, salt, sugar, oil and 1 tablespoon taco seasoning. Add the cilantro, cabbage, red onion and stir. Store in the fridge until ready to serve.
3. After the pork is done sitting, heat oil in a pan over medium-high heat. Once the oil is hot, add the onion and cook about 2 minutes, then add the pork. Stir as pork cooks for about 2 to 3 minutes.
4. Turn off the heat, add orange juice and stir.
5. Serve on tortillas with toppings of choice.

Recipe from: Feeding Pennsylvania and PA Eats

