

Leftover Pulled Pork Tacos

Courtesy of: The Better Home Life

Ingredients:

1 head of cabbage chopped (or ½ a head of each green and red cabbage)
3-4 Carrots peeled and shredded
1 onion chopped
¼ cup chopped fresh cilantro
Pinch of salt (optional)
¼ cup seasoned rice vinegar
4 cups leftover pulled pork
½ cup sweet soy sauce (more if needed)
½ cup sour cream
1-2 tablespoons sriracha sauce (more if desired)
4 ounces grated monterey jack cheese (optional)
16 4-inch street taco shells

Directions:

1. Prepare the crema: Mix the sour cream and sriracha. Add more sriracha if desired.
2. Prepare the coleslaw mix. Mix the chopped cabbage, shredded carrots, and onion. Measure out 4 cups of the mix. Save the remainder for another use. Add the cilantro and vinegar. Mix to coat. Add salt if you prefer a softer coleslaw, and mix..
3. Put the pulled pork in a frying pan and warm it while mixing. Add the sweet soy sauce. Mix until coated but not soupy, add extra sauce if needed to coat the pork. Remove from heat.
4. Warm the taco shells if desired. Top with pork, slaw, crema and cheese.
5. Enjoy!