



## *Chili Rubbed Pork Tacos with Sweet Lime Slaw*



### **Ingredients:**

- 2 ¼ Cups of tricolor coleslaw mix
- ¼ Cup sour cream
- 2 Limes, 1 zested and juiced, one cut into wedges
- 1 tsp Sugar
- Salt and pepper
- 1 TBLS Chili powder
- 4 Bone-in pork chops
- 1 Package of 6 inch flour tortillas, warmed

### **Method:**

1. Preheat the grill or grill pan over medium heat.
2. In a bowl, stir in the coleslaw, sour cream, lime zest, limejuice, sugar, salt and pepper.
3. In a small bowl, combine the chili powder and ½ tsp of salt: rub the mix on the chops.
4. Brown the chops, turning once, until done but slightly pink in the center, about 8 minutes. Transfer to a cutting board to rest for three minutes.
5. Debone the chops, and slice into strips against the grain on the diagonal.
6. Divide among the tortillas and top with slaw. Serve with lime wedges.