



## *Roast Pork Tacos*



### **Ingredients:**

- 2 pounds pork shoulder roast
- 12 corn tortillas
- 1 medium white onion, diced
- 1 small bunch cilantro, chopped
- 2 (4 ounce) cans diced green chilies, drained
- 1 tsp oregano
- 1 teaspoon taco seasoning
- 2 teaspoons minced garlic
- Salt and black pepper, to taste
- Salsa, lime wedges and diced jalapeno, for serving

### **Directions:**

1. Preheat oven to 325
2. Mix together the green chilies, oregano, garlic and some salt and black pepper and rub into the roast, then place on a baking sheet and cover with aluminum foil. Roast in the oven for 3 ½ hours or until the meat begins to fall apart
3. Shred the meat with a fork and serve on warmed corn tortillas with diced onion, chopped cilantro, and salsa. Serve with diced jalapeno and lime wedges and enjoy while the roast pork is hot.
4. The only hard thing about this roast pork tacos recipe is being patient while the pork cooks slowly in the oven. It can be hard to wait, but it is a necessary step, since the meat needs a long time in the oven to reach the falling apart consistency which makes it easy to shred and pile on to corn tortillas. It is well worth the wait though, as anyone who has made roast pork tacos at home will be happy to tell you. The next time you're looking at a pork roast at the grocery store or in your refrigerator, think of this recipe - it's a different way to prepare this popular ingredient and one which you'll return to time and time again