



Chipotle Ground Pork Tacos with Cabbage & Radish Slaw

4 servings | Hands On Time: 20 minutes | Total Time: 25 minutes

Peaceful Pork, or RRR Farms, Ground Pork, thawed
Sand Creek Farm Sweet Potatoes, peeled (optional), cut into 1/4" cubes
My Father's Farm Radishes, leaves removed, cut into 1/8" matchsticks
Texas Farm Patch Cabbage, darker outer leaves and core removed, shaved as thinly as possible
El Milagro Corn Tortillas
Farmhouse Kitchen-prepared Gundermann Acres Black Beans
Farmhouse Kitchen Chipotle Sauce, stirred well before use
Farmhouse Kitchen Slaw Dressing, shaken or stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Step 1. Add black beans to a medium saucepan set over medium-low heat. Loosen with 1/4-1/2 cup of water, if you prefer. Gently simmer to warm the beans through, stirring occasionally, for approximately 5-7 minutes. Season with salt and pepper to taste. Cover to keep warm and set aside on low heat until ready to serve.

Step 2. While beans are warming, place a large saute pan or skillet over medium-high heat. When the pan just begins to smoke, add 2 tsp. oil, followed by the ground pork. Use a spatula or wooden spoon to break up the meat. Season with 1 tsp. salt and pepper. Cook for 6-7 minutes until no longer pink. Carefully drain off the pork fat and then return the pan to medium heat. Add the diced sweet potatoes. Stir to combine and cook for 10-12 minutes or until the sweet potatoes are tender. Add the chipotle sauce, stir to coat and warm through, approximately 2-3 minutes, and season with salt and pepper to taste. Cover and keep warm over low heat until ready to serve.

Step 3. Prepare the slaw. Toss the shaved cabbage, radish matchsticks, and half of the slaw dressing together in a small bowl. Season with salt, pepper, and additional dressing to taste. Set aside.

Step 4. Warm the corn tortillas in a cast iron skillet until toasted, yet pliable.

Step 5. Spoon the chipotle pork and sweet potatoes into the warm tortillas. Top with the dressed cabbage and radish slaw. Serve with a side of black beans. Enjoy!