

Slow Cooker Red Chili Pork Tacos

2 SERVINGS | **HANDS ON TIME: 10 minutes** | **TOTAL TIME: 5 - 7 hours**

Peach Creek Farm Pork Stew Meat, thawed
Farmhouse Kitchen Red Chili Stock, thawed
El Milagro Corn Tortillas
J. Engel and P. Engel Farms Mixed Peppers, washed
J & B Farms Sweet Corn, shucked and washed
Farmhouse Kitchen-prepared Gundermann Acres (Refried) Black Beans, thawed
Salt and pepper
Olive or vegetable Oil

Notes: A 2-3.5 quart slow cooker is recommended. The cook time will vary depending on whether you cook over low or high heat, as well as the brand of slow cooker. If you prefer, you can skip the searing instructions in Step 1 and place the meat and sauce directly into the slow cooker insert.

MORNING

STEP 1 Place a large pan over medium-high heat. As the pan is heating, pat the pork dry with paper towels. Cut any larger pieces of pork in half so that all pieces are roughly the same size, about 1". Season with 1/2 tsp. salt and pepper. When the pan is hot, add 1 tbsp. oil and the pork in a single layer. Brown the pork on all sides, about 4-5 minutes. Turn off the heat and transfer the pork to the slow cooker. (Note: You may need to brown the pork in batches. Add the first batch to the slow cooker before searing the next batch.)

STEP 2 Carefully pour the red chili stock into the hot pan to deglaze and use a wooden spoon to scrape up the flavorful crust that has developed. Transfer to the slow cooker and stir to submerge the pork. Set the temperature to low and cook for 7 hours or set to high and cook for 4 hours. The pork will be tender and pull apart easily when pierced with a fork.

EVENING

STEP 3 When pork is finished cooking, prepare vegetables. Dice sweet peppers and set aside. Shave corn kernels off the cob and combine with diced sweet peppers.

STEP 4 Warm the refried black beans in a microwave safe bowl for 1-2 minutes or heat in a small saucepan over medium-low heat. Stir occasionally until hot, 5-7 minutes. Season with salt and pepper to taste and cover with a lid to keep warm until ready to serve.

STEP 5 Warm the corn tortillas in a clean skillet over medium-high heat until toasted, yet pliable (about 15-20 seconds per side). Keep warm in a clean kitchen towel or foil.

STEP 6 To assemble, add pork and red chili sauce to warmed tortilla. Garnish with sweet corn and

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Pork Stew Meat - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Red Chili Stock - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: chicken stock, New Mexican chili, guajillo chili, roasted Village Farms tomato, roasted Braune Farms red jalapeno, roasted Fruitful Hill Farms green chili, onion, garlic, El Milagro corn tortilla, cilantro, cumin, smoked paprika, black pepper, salt, G & S Groves lime juice)

Corn Tortillas - If not using immediately, store in the refrigerator. Use within 5 days.

Sweet Corn - Store in the crisper drawer of the refrigerator. Use within 5 days.

Mixed Peppers - Store in paper bag inside refrigerator crisper drawer until ready to use.

Refried Beans - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: Gundermann Acres black beans, smoked paprika, cumin, Peaceful Pork fat)

****Not made with gluten, dairy, egg, nuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**