

## Green Chili Pork Tacos with Cabbage Slaw

**2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30**

Peaceful Pork Ground Pork, thawed  
Farmhouse Kitchen Verde Sauce, thawed to room temperature  
Farmhouse Kitchen Charro Beans, thawed  
Gundermann Acres Carrots, greens removed, washed, peeled (optional)  
J & B Farms Green Cabbage, outer leaves removed, washed, core removed  
El Milagro Flour Tortillas  
Olive or Canola Oil  
Salt and Pepper

**STEP 1** Add charro beans to a small saucepan set over low heat. Loosen with  $\frac{1}{4}$  cup of water, if you prefer a saucier charro bean. Warm the beans through, stirring occasionally, for approximately 7-9 minutes. Season with salt and pepper to taste. Cover to keep warm and set aside on low heat until ready to serve.

**STEP 2** Meanwhile, prepare the vegetables. Dice the carrots into small pieces (about  $\frac{1}{4}$ " thick rounds) and set aside. Shave the cabbage into slivers, as thinly as possible and add to a bowl. Toss cabbage with  $\frac{1}{4}$  tsp. salt and pepper. Set aside until ready to serve.

**STEP 3** Place a large saute pan or skillet over medium-high heat. When the pan just begins to smoke, add 1 tbsp. oil, followed by the ground pork. Use a spatula or wooden spoon to break up the meat into small crumbles. Season with  $\frac{1}{2}$  tsp. salt and pepper. Cook for 6-7 minutes until just cooked and no longer pink. Carefully drain off all, but 1 tbsp. of the pork fat and then return the pan to medium heat. Add the chopped carrots. Cook, stirring occasionally, for 10-12 minutes or until the carrots are tender. Add the verde sauce and stir to coat and warm through. Season with salt and pepper to taste. Cover and keep warm over low heat until ready to serve.

**STEP 4** Warm the flour tortillas in a skillet over medium-high heat until toasted, yet pliable.

**STEP 5** Spoon the verde pork and carrots into the warm tortillas. Top with the sliced cabbage. Serve with a side of charro beans. Enjoy!

## Green Chili Pork Tacos with Cabbage Slaw

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Peaceful Pork Ground Pork, thawed  
Farmhouse Kitchen Verde Sauce, thawed to room temperature  
Farmhouse Kitchen Charro Beans, thawed  
Gundermann Acres Carrots, greens removed, washed, peeled (optional)  
J & B Farms Green Cabbage, outer leaves removed, washed, core removed  
El Milagro Flour Tortillas  
Olive or Canola Oil  
Salt and Pepper

**STEP 1** Add charro beans to a medium saucepan set over low heat. Loosen with  $\frac{1}{4}$  cup of water, if you prefer a saucier charro bean. Warm the beans through, stirring occasionally, for approximately 7-9 minutes. Season with salt and pepper to taste. Cover to keep warm and set aside on low heat until ready to serve.

**STEP 2** Meanwhile, prepare the vegetables. Dice the carrots into small pieces (about  $\frac{1}{4}$ " thick rounds) and set aside. Shave the cabbage into slivers, as thinly as possible and add to a bowl. Toss cabbage with  $\frac{1}{2}$  tsp. salt and pepper. Set aside until ready to serve.

**STEP 3** Place a large saute pan or skillet over medium-high heat. When the pan just begins to smoke, add 2 tbsp. oil, followed by the ground pork. Use a spatula or wooden spoon to break up the meat into small crumbles. Season with 1 tsp. salt and pepper. Cook for 6-7 minutes until just cooked and no longer pink. Carefully drain off all, but 2 tbsp. of the pork fat and then return the pan to medium heat. Add the chopped carrots. Cook, stirring occasionally, for 10-12 minutes or until the carrots are tender. Add the verde sauce and stir to coat and warm through. Season with salt and pepper to taste. Cover and keep warm over low heat until ready to serve. (NOTE: You may need to cook ground pork in multiple batches)

**STEP 4** Warm the flour tortillas in a skillet over medium-high heat until toasted, yet pliable.

**STEP 5** Spoon the verde pork and carrots into the warm tortillas. Top with the sliced cabbage. Serve with a side of charro beans. Enjoy!

## **STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS**

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

Verde Sauce - If using within 3 days, store in the refrigerator. Otherwise, freeze up to 1 month and use within 36 hours of thawing. (Ingredients: onion, garlic, jalapeno, Patty's Herbs cilantro, cumin, G & S Orchards lime juice, Village Farms tomato, chicken stock)

Charro 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 pinto beans, onions, garlic, Village Farms tomatoes, Peaceful Pork pork belly, Rain Lily Farms bay leaf, Mexican oregano, chicken stock)

Carrots - Remove top greens, if any. Store carrots in the crisper drawer of the refrigerator, and use within 5 days.

Green Cabbage - Store in the crisper drawer of the refrigerator. Use within 5 days.

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

**\*Contains gluten inclusive ingredients.**

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

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