



## *Pulled Pork Soft Tacos*

Prep time: 8 hours, 35 minutes

Servings: 6

### **For Pork:**

- 2 pounds boneless pork loin roast
- 2 tablespoons brown sugar
- 1 tablespoon ground ginger
- 2 garlic cloves, smashed
- 3 1 small white onion,  
coarsely chopped
- 1/2 cup orange juice
- 2 limes, cut in half

### **For Tacos:**

- 1/2 cup nonfat sour cream
- 1 teaspoon cumin
- 2 scallions, trimmed and  
chopped
- 12 soft corn tortillas  
(6 inches each)
- 1 1/2 cups shredded reduced-fat  
Colby Jack
- 1 bag (8 ounces) shredded  
red cabbage
- 3/4 cup fresh salsa

Trim excess fat off roast. In small bowl, combine brown sugar and ginger; rub generously over roast. Place in slow cooker with garlic, onion and orange juice; cook on low heat 8 hours (or high 4-6 hours.)

Transfer pork to large bowl and shred with forks. Strain pork liquid from slow cooker and pour over pulled pork to moisten. Squeeze lime juice on top and mix well.

Divide into 12 servings.

In small bowl, mix together sour cream, cumin and scallions.

Cover each corn tortilla with 2 tablespoons cheese; microwave 20 seconds.

Top with pulled pork, 2 teaspoons sour cream mix, 1 1/2 tablespoons shredded cabbage and 1 tablespoon salsa.

Fold and serve immediately.

Source: Midwest Dairy Association

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