CHIPOTLE HONEY PULLED PORK TACOS

Ingredients:

- 3 tsp chipotle powder
- 2 tsp cumin
- 2 tsp paprika
- 2 lbs pork tenderloin
- ¾ cup raw honey
- ¼ cup lime juice, fresh squeezed
- 3 tbsp fresh cilantro
- 8 soft taco tortillas, flour, or corn
- 2 large avocados, sliced
- ½ cup cotija cheese, crumbled
- ¼ cup fresh cilantro
- 1 lime, sliced into 8 wedges



Directions:

1. In a small bowl combine the chipotle powder, cumin, and paprika.
2. Rub onto each pork tenderloin.
3. Place the tenderloins in a slow cooker.
4. In another small bowl whisk the honey, lime juice, and cilantro together.
5. Pour over the pork in the slow cooker.
6. Cook on low for 6-8 hours or high for 4 hours.
7. Pull the pork apart with a fork.
8. Once the pork is shredded inside the crockpot, prepare the tacos.
9. Spoon the pork into warmed tortillas and top with avocado, cotija cheese, and fresh cilantro.
10. Serve each taco with a lime wedge for squeezing over the taco.

Makes 8 tacos.

NUTRITION PER SERVING:

Calories 439, Carbs 48g, Protein 28g, Fat 15g, Cholesterol 82mg, Sodium 392mg, Fiber 4g, Sugar 28g

Reference: https://whitneybond.com