

Pulled Pork Soft Tacos

Prep time: 10 minutes

Cook time: 10 minutes

1 1/4 pounds cooked pulled pork

12 5- or 6-inch corn or flour tortillas

3 cups iceberg or romaine lettuce, shredded (about 1/4 head of iceberg or 1/2 small head of romaine)

1 cup of your favorite store-bought or homemade salsa, or more to taste

Heat a large skillet over medium heat. Place two tortillas in the skillet and cook until warm and softened, about 30 seconds per side. Fill the tortillas with about 1 1/2 ounces of the pork, 1/4 cup of the lettuce, and 4 teaspoons of the salsa.

Repeat with the remaining tortillas and serve.

* If you prefer to heat all of the tortillas at once, microwave them on high until warm and softened, 1 to 2 minutes.

Makes 6 servings

Serving Suggestions

Instead of assembling the tacos yourself, you can arrange the pork, lettuce, salsa, and warm tortillas on a platter and let guests make their own. If you like, add cheese, guacamole, sliced avocado, or sour cream – or serve lime or radish wedges on the side. You can also replace the lettuce with finely shredded cabbage.

Nutrition per serving

Calories: 280

Cholesterol: 65mg

Protein: 22g

Fat: 6g

Sodium: 520mg

Fiber: 2g

Saturated Fat: 1g

Carbohydrate: 32g