

Pulled Pork Tostadas with Slaw and Chipotle Cream

Prep time: 30 minutes

1 to 1 1/4 pounds Chili Rub Slow Cooker Pulled Pork, warm or room temperature
3 or 4 limes
2 tablespoons canola oil or other neutral-flavored oil
8 cups finely shredded cabbage or 1 10-ounce bag finely shredded cabbage or slaw mix
3/4 cup coarsely chopped fresh cilantro
1/4 red onion, thinly sliced
Salt
1 cup sour cream
1/2 chipotle pepper from a can of chipotle peppers in adobo sauce, seeded and finely minced
6 8-inch or 12 4-inch tostadas (flat, crisped corn tortillas)
2 tomatoes, diced
3 radishes, cut into wedges

Halve and squeeze 1 or 2 of the limes to yield 2 tablespoons of juice. In a large bowl, combine the lime juice and oil. Add the cabbage, onion, and cilantro, tossing to combine. Add salt to taste. Cut the remaining 2 limes into 6 wedges each. Set the slaw and lime wedges aside.

In a small bowl, combine the sour cream and chipotle. Season with salt and set aside.

Arrange the tortillas on plates. Top with the pork, slaw, sour cream mixture, and tomatoes. Arrange the lime and radish wedges alongside and serve.

Makes 6 servings

Serving suggestions

If you like, you can use regular tortillas, warmed up, instead of the crisped ones, to make soft tacos instead of tostadas. And you can experiment with the slaw to make it your own - try adding shredded zucchini, thinly sliced bell pepper, or diced cucumber.

Nutrition per serving

Calories: 350

Cholesterol: 50mg

Protein: 22g

Fat: 12g

Sodium: 380mg

Fiber: 6g

Saturated Fat: 2.5g

Carbohydrate: 39g