



Pork Tacos

Pork Tacos Recipe

12 6-inch flour tortillas
6 slices Apple and Bacon Grilled Pork Loin
1/4 cup Bourbon Brown Sugar Glaze
2 cups shredded romaine or iceberg lettuce
1 cup queso fresco, crumbled
1/2 to 3/4 cup chimichurri

Wrap the tortillas in a paper towel or wax paper and microwave on high for 30 seconds. Keep warm. Pour glaze over leftover pork; reheat. Slice each piece of pork into 6 thin strips. Build tacos by filling each tortilla with 3 strips of glaze-drenched pork. Top with lettuce and cheese. Drizzle chimichurri* on top. Garnish with extra cilantro. Fold and eat. Serves 6.

[*Click here for details on how to create your own Chimichurri](#)