

Chile Pork Tacos

Fast and flavorful! Total preparation and cook time is just 30 minutes.

- 1 pound ground pork
- 1 large onion, sliced
- 3 tablespoons chili powder
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 3 large garlic cloves, minced
- 1 can (15 ounces) pinto beans, undrained
- 1/2 cup Nakano Seasoned Rice Vinegar—Original
- 8 (7-inch) corn tortillas, warmed

Optional garnishes: diced tomatoes, chopped cilantro, shredded cheese, salsa verde

Heat a large non-stick skillet over high heat. Add pork, onion, chili powder, garlic, salt and pepper; cook and stir 8 minutes. Add undrained beans, seasoned rice vinegar, and 1/4 cup water; cook and stir 10 minutes. Wrap pork in tortillas. Serve with garnishes, as desired.

Makes 8 tacos

Nutrition information per serving: 280 calories, 15 g protein, 31 g carbohydrate, 5 g dietary fiber, 10 g fat, 3 g saturated fat, 40 mg cholesterol, 660 mg sodium

An original recipe by Carreiro & Held

Rita@foodandwinepros.com Suzanne@foodandwinepros.com
650-964-0718

A Group of Independent Food & Wine Consultants