

Soft Warm Pork Tacos with Spicy Pinto Beans

INGREDIENTS

Beans:

- 2 c dried pinto beans (16 oz)
soaked overnight in cold
water & drained
- water
- salt

Salsa:

- 1 T olive oil
- 1 medium onion, finely chopped
- 4 cloves of garlic, minced
- 1 large jalapeño pepper,
seeded & minced (from a can)
- 2 medium tomatoes, seeded
& coarsely chopped
- 1 t dried oregano
- 1 c parsley, finely chopped
- salt and freshly ground pepper

Pork:

- 1 lb lean pork roast
- ½ c low-sodium chicken broth
- red wine
- 1 medium red onion,
chopped
- 1 head of garlic, peeled &
thinly sliced
- 2 Jalapeño chili from a can,
seeded & minced
- 2 Serrano chilies, seeded
& minced
- 1 bay leaf
- Pinch of ground cumin
- Salt & freshly ground pepper



DIRECTIONS

Beans:

- 1: In a large saucepan, pour beans in the pot. Add enough water to cover the beans (about 2 inches above the dried beans).
- 2: Bring to a boil. Simmer over low heat for 3 hours. Stir occasionally. A Crock Pot may be used. Check level of water continuously. Add water if beans begin to dry out.
- 3: In a medium skillet, heat olive oil. Add onion, garlic and jalapeño. Cook over moderate heat until softened, about 7 minutes.
- 4: After beans have been cooking for 2 ½ hrs., add mixture to the beans, along with the tomato, oregano and enough water to cover.
- 5: Season with salt and pepper and simmer until beans are tender, about 1 hour longer, replenishing the water if necessary.

Pork:

- 1: Preheat the oven to 300°F. In an oven proof casserole, combine the broth with garlic, onion, jalapeño and serrano chilies, bay leaf, cumin and teaspoon each of salt and pepper and bring to a simmer.
- 2: Season the pork loin with salt and pepper and add it to the casserole.
- 3: Cover with foil and bake for about 1 hour, turning the pork once, until tender.
- 3: Transfer the pork to a plate and cover with plastic wrap until cool enough to shred.
- 4: Remove the bay leaf. Shred the pork into strips and stir into the broth.
- 5: Season with salt.
- 6: Fill warm tortillas with pork and serve with the pinto beans and salsa.

Tip: If you'd like to make this spicy, you may add some Tamasula or Valentina bottled sauce.

MAKE SURE TO SIP ON SOME GOOD 100% AGAVE TEQUILA REPOSADO WHILE COOKING.

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in half along the dotted line. Your recipe card is
ready for use.