

# Pulled pork, small tacos with coleslaw, green mojo sauce, fresh coriander |

Recipe for 12 servings

## Description

A dish full of gourmet goodness and roundness that will take you on a journey.

## Note

You can replace the pork with shredded beef or chicken.

## Ingredients

### Pulled pork

- 725 Gr Boneless pork shoulder
- 100 Gr Onion
- 100 Gr Carrot
- 1 Sprig(s) Celery
- 2 Unit(s) Crushed garlic
- 3 Sprig(s) Thyme
- 750 Ml Chicken stock
- 150 Ml Apple cider vinegar
- 0.25 Cup(s) Brown sugar
- 1 Tsp Cumin powder
- 1 Tsp Espelette pepper
- 1 Tbsp Paprika
- 1 Tbsp Onion powder
- 0.50 Tsp Chili flakes
  
- Butter
- Salt and pepper
- Olive oil

### Mojo verde sauce

- 6 Sprig(s) Fresh cilantro
- 1 Unit(s) Jalapeno pepper
- 2 Clove(s) Garlic
- 4 Tbsp Olive oil
- 0.50 Unit(s) Lime
- 125 Ml Plain greek yogurt 0%
  
- Butter
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **150 mins**

### Coleslaw

- 250 Gr White cabbage
- 50 Gr Carrot
- 100 Gr Sour cream
- 2 Tbsp Apple cider vinegar
- 2 Tbsp Sugar
- 3 Tbsp Dijon mustard
- 8 Sprig(s) Chives
  
- Butter
- Salt and pepper
- Olive oil

### Assembly

- 12 Small Taco shells
- 36 Leaf(ves) Fresh cilantro
  
- Butter
- Salt and pepper
- Olive oil

- Preheat your **Oven** at **360 F°**

### Setting up

Prepare the chicken stock and keep it warm.

Mix together the brown sugar, onion powder, paprika, chili, cumin and Espelette pepper.

Chop the onions, slice the carrots and mince the celery stalk.

Peel the carrots and grate them Cut the cabbage in half to make it easier to grate. Finely chop the chives.

### Pulled pork

Brush the pork shoulder with the aromatic mix on all surfaces. In a pot with hot oil, sear the pork shoulder, remove and set aside on the counter.

In the same pot, sauté the onions, garlic, thyme, carrots and celery.

Deglaze with the cider vinegar and then the chicken stock, bring to the boil, cover the pot and place it in the middle of your oven for about two hours.

Make sure your meat flakes well.

### Coleslaw

In a bowl, combine sour cream, vinegar, mustard and sugar, stirring to dissolve sugar grains.

Place the carrots, cabbage and chives in a bowl. Mix with the sauce and check the seasoning.

### Mojo verde sauce

Place the coarsely chopped coriander, Jalapeno and peeled garlic cloves in a blender with the lime juice, olive oil and yogurt. Blend until creamy, season with salt to taste and set aside.

### Assembly

In your taco, layer the Coleslaw salad, pulled pork and finish with the Mojo verde sauce and a few coriander leaves.

**Bon appétit!**