

# Tacos, pork with chipotle sauce

## Recipe for 24 tapas

### Description

Tacos, pork infused with Mexican flavors accompanied by a chipotle sauce. Topped with crunchy lettuce and sour cream

### Note

Do not fill your tacos too early, not softened because of the moisture seal. All salads can enter into the composition of this recipe. You can adjust the spiciness of the dish by adding more or less chipotle peppers.

### Ingredients

#### For the tacos

- 400 Gr Ground pork
- 1 Unit(s) Shallot
- 10 Sprig(s) Fresh cilantro
- 1 Clove(s) Garlic
- 5 Gr Japanese breadcrumbs (panko)
- 1 Tsp Cajun spices
- 1 Unit(s) Egg
  
- Vegetable oil
- Salt and pepper

#### For the chipotle sauce

- 150 Ml Sour cream
- 2 Unit(s) Lime
- 8 Sprig(s) Chives
- 24 Unit(s) Mini-tacos
- 2 Leaf(ves) Romaine salad
- 20 Ml Chipotle pepper in adobo sauce
  
- Vegetable oil
- Salt and pepper

### Preparation

- Preparation time **30 mins**
- Preheat your **four** at **425 F°**

#### General preparation

Mince the French onion, chop the chives and the cilantro. Chop the garlic and finely chop the lettuce. Zest the lime and beat the egg.

#### Sauce preparation

In a bowl, add the zest, sour cream and chives and chipotle peppers with some adobo sauce. You can balance out the flavors by adding some of the lime juice (to taste) and season with salt and pepper.

#### Tacos preparation

Mix together all the ingredients to form nice tight patties with the ground pork. (you may need to add the panko and beaten egg in small quantities to ensure your patties hold well.) Form 24 patties and place them on a cookie sheet and cook them in the oven for 10 minutes. Pull them out of the oven and add some sauce to the patties and continue cooking for 3-5 additional minutes.

#### To serve

In each taco, begin by dropping some of the chopped lettuce followed by the sauce. Finish the taco

with a patty of cooked pork.

**Bon appétit!**