

# 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

- 2 Liter(s) Chicken stock
- 1 Unit(s) White onion
- 1 Unit(s) Green of leek
- 5 Unit(s) Cloves
- 1.50 Stick(s) Cinnamon
- 10 Grape(s) Freshly ground black pepper
- 2 Leaf(ves) Bay leaf
  
- Vegetable oil
- Salt and pepper

#### For the chipotle sauce

- 12 Unit(s) Chicken wings
- 200 Ml Smoked bbq sauce
  
- Vegetable oil
- Salt and pepper

### Preparation

- Preparation time **45 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.

**Bon appétit!**