

## Shredded Pork Tostadas w/Avocado & Lime

2# Pork Butt or shoulder

Season pork w/ground cumin, coriander, chili powder, olive oil, salt & pepper. Slow cook in oven for approximately 4 hours at 350 degrees. Set aside and cool. Shred by hand.

1 7oz can of chipotle peppers in adobo  
4 ea cloves of garlic  
¼ cup extra virgin olive oil  
1/8 cup fresh squeezed lime juice  
2T dark chili powder  
2T kosher salt  
1T ground coriander  
1T ground cumin

Place ingredients in a food processor and puree. Add Mixture to shredded pork.

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Eight - 8" Flour Tortillas

Fry tortillas on both sides in canola oil on medium heat. Drain and cool on sheet pan with paper towels.

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4 oz queso fresca or feta cheese – crumbled  
1 bunch fresh cilantro – coarsely chopped  
1 large tomato - seeded and diced  
2 avocados, medium – dice  
1 yellow or white onion, medium – dice  
1 lime for juice  
1 lime cut into wedges

Place shredded pork mixture on tostada. Top with queso fresca, avocados, onions, tomato and cilantro. Squeeze lime juice on top. Serve with lime wedge.

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