

SWEET CHILI CORN SALSA PORK TACOS



DIFFICULTY:   

PREP
10 MINS

COOK
30 MINS

INGREDIENTS:

- 1.3lbs raw pork belly
- 1 tbsp Missing Link Spice Rub
- 1 jar Sweet Chili Corn Salsa
- 1 avocado, pitted and diced
- 1 tbsp fresh cilantro
- 6 soft 6" tortillas (corn or flour)
- 3oz shredded nacho cheese
- 6 hard shell tacos



INSTRUCTIONS

1. Cut the pork belly into 1-inch thick strips and dust with Missing Link Spice Rub.
2. Preheat BBQ to medium. Grill the pork belly until cooked through, turning often and moving around on your grill to get an even char and texture.

3. Remove cooked pork belly from the grill. Dice into even squares. Toss with Sweet Chili Corn Salsa, avocado and fresh cilantro.

4. Turn the BBQ to low and place the soft tortillas on the grill with an even layer of cheese spread on top. Once cheese has melted, remove from heat and wrap each around the outside of a hard taco shell. Fill with pork belly mix and enjoy!

How did you embrace your inner #sauceboss? Game recognizes game, and we wanna see yours.

