

# Pork Tacos with Pumpkin Seed Salsa

SERVES 4

**½ jar Pumpkin Seed Salsa**, reserving the remainder for serving  
4 tablespoons Mayonnaise  
3 teaspoons salt  
2 pounds boneless country-style pork ribs or pork chops  
3 tablespoons chopped cilantro

Add the salsa, mayonnaise, and salt to a bowl and whisk to combine. Add the pork to the marinade and toss to coat. Wrap the bowl with plastic film and refrigerate for at least 2-3 hours, or better, overnight.

Remove the marinated pork from the refrigerator and let come to room temperature. Prepare your grill for a medium-hot fire. When the coals are ready place the meat on the grill. Cook on the first side for three or four minutes, then flip and continue cooking on the other side for an additional three to four minutes. As the meat cooks, brush with the remaining marinade. Continue cooking, turning every few minutes, until the meat is a little charred and cook through. Remove the pork from the grill and let rest, covered, for about 10 minutes.

To finish, once the meat has rested, slice into bite-size pieces. Transfer the sliced pork to a bowl, add the chopped cilantro, and the remaining Pumpkin Seed Salsa. Toss together and serve.

To Serve:  
Pickled cabbage and onion  
Crumbled queso fresco  
Thinly sliced radish  
Chopped cilantro leaves  
Sliced avocado  
Grilled green onions and jalapenos  
Corn or flour tortillas

In a dry skillet, toast the tortillas until warm. When ready to serve, add meat to tortilla, top with cabbage, onion relish, and serve with garnishes.

