

## MAKE IT!

### Pork Tacos with Smoky Corn Salsa



## INGREDIENTS

- ¼ cup American Spoon Smoky Corn Salsa
- 1 package corn tortillas
- 4 avocados, sliced
- ¼ cup chopped cilantro
- ¼ cup Cotija cheese
- 1½ pounds boneless, skinless chicken thighs

## INSTRUCTIONS

1. Toss pork chops in oil and salt. Light the grill. When the coals have died down to medium heat, grill the pork for about 4 minutes per side. When the pork is cooked through, remove it from the grill and let it rest for about 10 minutes.
2. While the meat rests, grill the tortillas until warm and pliable, about 20 seconds per side. Slice the pork into thin strips and fill tacos, adding Smoky Corn Salsa, a few slices of avocado, cilantro and cheese.

