



## Slow-Roasted Pork Tacos with Red Curry Coconut Spread, Kimchi and Queso Fresco

**Yield: 6**

INGREDIENTS		MEASUREMENTS	NUTRITION FACTS 2 tacos
Red Curry Coconut Spread:			Calories 560
Vegetable Oil		2 tbsp	Fat 32g
SupHerb Farms Fusions® Asian Mirepoix		½ cup	Saturated Fat 17g
SupHerb Farms Fusions® Thai Red Curry		2 tbsp	Cholesterol 70mg
Coconut Milk		13 ½ ounces	Sodium 1470mg
Brown Sugar		1 ½ tsp	Carbohydrate 39g
Pork:			Fiber 3g
Pork butt		2 lbs	Sugars 3g
Salt and Pepper		1 tbsp each	Protein 30g
Garlic Powder		1 tbsp	
Tacos:			<b>DIETARY STATEMENTS</b>
Small Flour Tortillas		12	N/a
Fresh Kimchi		1 ½ cups	
Queso Fresco, crumbled		1 cup	

### PREPARATION

1. Red Curry Coconut Spread: Heat vegetable oil in heavy-bottom sauté pan set over medium-high heat; stir in SupHerb Farms Fusions® Asian Mirepoix. Cook, stirring frequently, for 2 minutes. Add SupHerb Farms Fusions® Thai Red Curry; cook, stirring frequently, for 1 minute.
2. Stir in coconut milk and brown sugar. Reduce heat to medium; cook for 10 to 15 minutes or until liquid is reduced by half, stirring frequently. Remove from heat; transfer to bowl. Let cool to room temperature. Cover and refrigerate for up to 24 hours.
3. Pork: Preheat oven to 425°F. Rub pork with salt, pepper and garlic powder. Place on rack in roasting pan; roast for 20 minutes. Reduce heat to 325°F; roast for about 4 hours or until internal temperature reaches 160°F. Remove from oven; let stand for 20 minutes, then shred.
4. Tacos: Heat tortillas according to package directions. Spread 1 tablespoon of red curry spread onto each tortilla. Add 1/4 cup shredded pork to each tortilla; top with kimchi and queso fresco. Place two tacos on each plate; serve immediately.