Kalua Pork Street Tacos with Pineapple Salsa

Tender Hawaiian-style shredded pork layered into warm, super-soft corn tortillas and topped with charred pineapple salsa, shaved red onion, and thin-sliced jalapeño coins. A final drizzle of smoky chipotle aioli ties together golden pork, magenta onion, and vibrant citrus.

Prep time: Cook Time: Servings: 1 serving

Regional North American,Entrees,Corn Tortillas,Casual Dining,FSR/QSR,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5” White Corn Tortillas	20123		3 each
Chipotle aioli			2 Tbsp.
Charred pineapple salsa			3 Tbsp.
Red onion			9 each
Jalapeño			6 each
Lime wedges			As needed
Kalua Pork (for Kalua Pork Street Tacos with Pineapple Salsa)			3 oz.

Instructions

1. PrepareKahlua Porksub recipe.
2. Spread 2 tsp.chipotle aioli over each tortilla, topeachwith1 oz.warm Kahlua pork, 1 tbsp. charred pineapple salsa, 3 red onionslices,and2 jalapeño coins.Serve with lime wedges.

Kalua Pork (for Kalua Pork Street Tacos with Pineapple Salsa)

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pork butt			10 lbs.
Liquid smoke			2 Tbsp.
Hawaiian sea salt			3 Tbsp.
Black pepper			2 Tbsp.
Garlic			2 tsp.
Smoked paprika			2 tsp.
Banana leaf			2 each

Instructions

1. Pre-heat oven to 325°F.
2. Mix seasoningstogether.Drizzle liquid smoke overwholepork butt and rub it in. seasonwith seasoning mixture and wrap in a layer of banana leaf and a double layer of aluminum foil.
3. Cook on average-30 min per pound.(10lbsisaround 5 hours.)Por is ready to pull whenitreaches an internal temperature of 195°F.