



bit spicy

# Pulled Pork

Slow-cooked pork is a very popular right now, probably because it needs minimal prep and you can ignore it in the oven for hours! Our pulled pork recipe works as a roast with potatoes and greens, or as a Mexican Taco feast with salsa, avocado and tortillas.

Leftovers make fantastic [Quesadillas](#) and can be frozen when shredded. Feeling brave? Use our [Hot Taco blend!](#)

Serves 6-8

## INGREDIENTS

- a large joint of rolled pork shoulder (maybe 3-4kg/ 7-9lbs)
- 1 portion [Chipotle Salsa](#)
- 1 packet [Taco Mix](#)

## RECIPE

1. Make the chipotle salsa above, and stir in the taco mix.
2. Unroll the pork and place it in a deep baking dish. Smother it with the sauce, making sure it is rubbed into all the nooks and crannies.
3. Put the lid on or cover with foil and place in a low oven (130 degrees/slow cooker/aga) for as long as possible (at least 6 hours). Make sure it does not dry out, by adding a little water if necessary.
4. When you are ready to eat let the meat relax in the dish for half an hour before shredding with two forks. Mix in all the juices before serving.

## COOKS NOTES

- Switch out Pork for Beef Brisket. Blend our mild taco spice with 2tbsp oil, 4 cloves garlic and small onion and blitz to make a paste. Smother the brisket with the paste and cook in a pot with tight fitting lid in low oven for 7 hours.