



# Taco Bar with Pork and Beef

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Serves 1

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## Ingredients

- 0.06 cup cilantro
- 3 each corn tortilla
- 0.06 cup cotija cheese
- 3 each flour tortilla
- 0.25 lb ground beef
- 0.06 cup guacamole
- 0.13 cup lettuce (auto-linked (score 0.92))
- 0.5 each lime
- 0.13 cup onion (auto-linked (score 0.92))
- 0.25 lb pork shoulder
- 0.13 cup salsa roja
- 0.13 cup salsa verde
- 0.06 cup sour cream
- 0.13 cup tomato (auto-linked (score 0.92))

## Instructions

1. Cook ground beef until browned. Drain fat and season to taste.
2. Braise pork shoulder until tender and easily shredded. Shred the pork.
3. Dice onion, tomato, and cilantro.
4. Warm corn and flour tortillas.
5. Arrange beef, pork, tortillas, guacamole, cotija cheese, lettuce, salsa roja, salsa verde, sour cream, onion, tomato, cilantro, and lime wedges on a platter.
6. Serve components buffet-style for guests to assemble their own tacos.