KitchenBooQ

Frugal -Cilantro-Lime Pork

Serving: 8 | Cook Time: 370 mins | Level: Easy



INGREDIENTS

- 2 pound pork tenderloin
- 1 1 ounce envelope taco seasoning mix
- 2 tablespoons lime juice
- ¼ cup snipped fresh cilantro
- 8 8- to 10-inch flour tortillas
- Desired toppers, such as salsa, avocado slices, snipped fresh cilantro, and/or lime wedges (optional)

PREPARATION

1. Place pork in a 3- to 4-quart slow cooker. Sprinkle taco seasoning over pork. Pour lime juice and 1/2 cup water over pork. Cover and cook on low for 6 to 7 hours.

2. Transfer pork to a cutting board. Shred pork using two forks. Return shredded meat and the cilantro to cooker and stir to combine with cooking liquid. Serve meat in flour tortillas with desired toppers.