SWEET POTATO PORK TACOS

TACOS

- 2 oz McCain Harvest Splendor Sweet Potato Fries
- Barbecue spice mix to coat
- 2 oz Pulled pork, prepared
- 2 ea 6" flour tortillas
- 2 oz Pico de gallon, prepared
- 1 oz Jicama slaw, recipe follows
- 2 oz Cilantro lime sour cream, recipe follows

JICAMA SLAW

- 3 cups jicama julienned
- 2 cups carrots shredded
- 2 ounces canola oil
- 2 tablespoons Cilantro chopped
- 1 medium-sized lime juiced
- Kosher salt to taste
- Black pepper to taste
- Yields one quart

CILANTRO-LIME SOUR CREAM

- 6 oz Limeade frozen drink concentrate
- 6 Tbsp Cilantro chopped
- 4 cups Sour cream
- Kosher salt to taste
- Yields one quart

JICAMA SLAW

1. Combine jicama slaw ingredients in a medium-sized mixing bowl until fully incorporated. Keep cool.

CILANTRO-LIME SOUR CREAM

2. Combine cilantro lime sour cream ingredients in a medium sized mixing bowl until fully incorporated. Keep cool.

TACOS

3. After frying, toss Sweet Potatoes Fries with seasoning mix to coat.
4. Place tortillas on serving plate and divide heated pork, fries, jicama slaw, pico de gallo and sour cream between them.

ADDITIONAL INFORMATION

Ingredients	•1 medium-sized lime juiced, •1 oz Jicama slaw, recipe follows, •2 cups carrots shredded, •2 ea 6" flour tortillas, •2 ounces canola oil, •2 oz Cilantro lime sour cream, recipe follows, •2 oz McCain Harvest Splendor Sweet Potato Fries, •2 oz Pico de gallon, prepared, •2 oz Pulled pork, prepared, •2 tablespoons Cilantro chopped, •3 cups jicama julienned, •4 cups Sour cream, •6 oz Limeade frozen drink concentrate, •6 Tbsp Cilantro chopped, •Barbecue spice mix to coat, Black pepper to taste, CILANTRO-LIME SOUR CREAM, JICAMA SLAW, Kosher salt To Taste, TACOS, Yields one quart
Course	Dinner, Entrees, Lunch, Starters
Cuisine	American, Mexican
Category	Tacos
Serving Size	4