



Braised Pork Shoulder Tacos with Charred Pineapple Salsa

SERVING SIZE – 6-8

TIME – 2 hours 40 minutes

RECIPE CREATED FOR – Signature Braiser

GROCERY LIST

Meat:

5 pounds pork shoulder, cut into 1 to 2-inch pieces

Produce:

3 cups diced pineapple

1 large onion

5 cloves garlic

4 limes

2 plum tomatoes

Fresh cilantro

Dairy:

2 tablespoons Greek yogurt

Pantry:

2 tablespoons neutral oil, such as safflower or canola

Kosher salt

Freshly ground black pepper

1 bottle light beer, such as lager or pilsner

1 7-ounce can chipotle peppers in adobo sauce

1 avocado

Corn or flour tortillas