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Recipe courtesy of pitmaster Fred Robles.



difficulty rating

serving size: 9 | **prep time:** 1 hour 10 minutes | **cook time:** 4 hours | **cut:** pork belly | **method:** smoking

pork belly tacos

Adobo sauce gives these tacos a burst of savory flavor while Mango Pico de Gallo adds a fresh contrast.

INGREDIENTS:

4 lb *Chairman's Reserve*® Pork belly, skin off
1 medium onion
Juice of 2 oranges
Juices of 6 to 8 limes
1 head of garlic
6–8 oz of achiote paste
Salt and pepper to taste
Banana leaves
Mexican crema

MANGO PICO DE GALLO:

1 small onion diced
1 diced jalapeño
3 diced Roma tomatoes
1 bundle of cilantro, chopped
½ of a large mango, cubed
Juice of 1 lime
Salt, to taste

DIRECTIONS:

1. Cut up all pico de gallo ingredients and mix in a bowl. This can be done ahead of time and placed in the refrigerator.
2. To make adobo, rough chop the onion and squeeze oranges and limes into a blender.
3. Add a peeled head of garlic and the achiote paste, then blend all ingredients together.
4. Cut pork belly into smaller pieces to cook faster or you can leave it whole. Pour the adobo mixture over the meat, making sure to cover it completely. Rub it in with your hands to ensure proper coverage.
5. Allow pork belly to marinate at least 1 hour.
6. Line the bottom of your pan and sides with banana leaves.
7. Add 16 oz vegetable stock and place meat in the pan.
8. Using more banana leaves, cover the top of the pork and set back on the smoker.
9. Cook the pork belly until you reach an internal meat temperature of 212°F or until tender.
10. Allow the pork to rest for at least 5 minutes, then chop it up for tacos.
11. Warm your favorite tortillas and add a pile of pork belly, spoon on some mango pico de gallo and drizzle some fresh crema to top it off.

PRO TIP:

- For the braising pan, use a deep pan where you can fit the amount of meat you are cooking.

servings: 1/9 | **calories:** 580 | **total fat:** 40g | **sodium:** 240mg | **total carbohydrate:** 33g | **protein:** 22g