

MEXICAN PULLED PORK TACOS

WHAT YOU'LL NEED:

- 2 tbsp chilli powder
- 1/2 tbsp salt flakes
- 1/2 tbsp brown sugar
- 1 tsp ground cumin
- 1/2 tsp cayenne
- 1/2 tsp turmeric
- 1/2 tsp ground oregano
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp cinnamon
- 1/4 tsp ground cloves
- 2 tbsp vegetable oil
- 1 leek, sliced
- 1.5kgs boneless pork shoulder, rind and fat removed
- 410g tin chopped tomatoes
- 2 tbsp cider
- Guacamole, salsa and sour cream for serving

TIP

Use your pulled pork left overs to make a delicious ragù!

METHOD:

1. Mix all the ingredients except the pork, oil, tomatoes and cider, together in a bowl.
2. Use your hands and rub the spice mix all over the pork.
3. Pour oil into your Sunbeam Multi Cooker. Press START. Press MENU and select BROWN.
4. Add pork and brown well on all sides. Add the leek and cook until tender.
5. Place in the remaining ingredients along with a good amount of salt and pepper. Secure the lid and the pressure valve.
6. Press MENU and select PRESSURE HIGH. Press TIME and set for 2 hours. Press START.
7. Once the cooking has completed, allow pressure to release naturally.
8. Take the lid off and use two forks to shred the pork in the pan. Stir pork well through the sauce to combine. Serve in soft tacos with guacamole, sour cream and salsa.

PE6100 AVIVA™ 6L MULTI COOKER



This large multi cooker can cook fast under pressure or slow cook for the perfect meal.

- 6L fast & slow multi cooker with 7 cooking functions
- Pressure cook, slow cook, rice, steam, brown, sauté & simmer
- Cook entire meals in 1 pot