



Tostadas with Shredded Pork Meat, Cabbage Salad and Chipotle Cream



PREP TIME

30

minutes



COOK TIME

10

minutes



SERVINGS

6

people

Set aside 1 pound of shredded pork meat.

In a bowl, mix two tablespoons of lemon juice with oil; add the cabbage, onion and cilantro and mix them together. Add salt to taste. Cut the remaining lemons into six slices each; set aside. In a small bowl, combine the cream and the chipotle. Add salt to taste; set aside. Arrange the tortillas on top of the plates. Place the pound of shredded pork meat, the cabbage, the cream mix and the tomatoes on top of the tortillas. Place the lemon slices and radishes on the side and serve.

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INGREDIENTS

- 1 lb. of shredded pork meat
- 3 to 4 lemons
- 1 tablespoon of canola oil, or any other neutral oil
- 8 cups of finely shredded cabbage
- 3/4 cup of cilantro, finely diced
- 1/4 cup of red onion, finely chopped
- 1 cup of cream
- 1/2 can of chipotle peppers in adobo sauce, seedless and finely diced
- 6 soft corn tortillas (each, 8" wide)
- 2 tomatoes, sliced
- Salt to taste