

# Crispy Ancho Pork Tacos

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pork-shoulder-steak-recipe>

## Ingredients:

- 2 1/2 pounds pork shoulder steaks slightly frozen so it's easier to cut
- 3 tablespoons cooking oil 3 TBSP total
- 2 teaspoons ancho chili powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon cumin
- 1 tablespoon lime juice
- pepper
- salt
- 12 corn tortillas
- 8 ounces queso fresco or similar soft cheese, crumbled
- 3 cups shredded cabbage
- sour cream optional
- jalapeno optional
- diced tomato optional
- avocado optional

## Nutrition:

1. Calories: 950 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 220 milligrams
4. Fat: 61 grams
5. Fiber: 8 grams
6. Protein: 60 grams
7. SaturatedFat: 21 grams
8. Sodium: 880 milligrams
9. Sugar: 7 grams

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