

Indian Pulled Pork Tacos | Pressure Cooker

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/vij-indian-pulled-pork-recipe>

Ingredients:

- 1 pound pork shoulder diced into 2 inch cubes
- 1 1/2 cups diced onions
- 1 cup canned tomatoes undrained
- 1 tablespoon minced garlic
- 2 teaspoons Garam Masala divided
- 1 teaspoon salt
- 1 teaspoon turmeric
- 1 teaspoon cayenne pepper
- 2 tablespoons water
- 8 corn tortillas or 4 Naans, OPTIONAL, Omit for Low carb
- 1/4 cup chopped cilantro for garnish, optional
- 1/3 cup red onion chopped
- 1 cup raita cucumber
- 1 lemon cut into four wedges
- 1 cup cucumber shredded
- 1/2 cup greek yogurt
- 1/2 teaspoon salt
- 1/2 teaspoon ground pepper

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 80 milligrams
4. Fat: 11 grams
5. Fiber: 9 grams
6. Protein: 29 grams
7. SaturatedFat: 3 grams

8. Sodium: 1100 milligrams

9. Sugar: 14 grams

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