

Grilled Tlayudas with Pork Barbacoa

Yield: 4 min
Total Time: 55 min

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

Ingredients:

- 15 ounces black beans drained
- 1 tablespoon oil
- 1 garlic clove minced
- 1/2 teaspoon ground cumin
- 4 large flour tortillas
- 2 cups pork shredded, barbacoa, see recipe below
- 10 ounces cacique ® Oaxaca cheese, shredded
- 10 ounces Cacique Queso Fresco crumbled
- fresh cilantro
- hot sauce or salsa to taste
- 2 pounds pork tenderloin
- ground black pepper
- salt
- 1/2 cup brown sugar
- 1 teaspoon dry mustard
- 1 teaspoon cumin
- 1/4 cup chipotle chiles in adobo
- 15 ounces diced tomatoes
- 2 garlic cloves minced
- 1 cup chicken stock or water