KIKKOMAN

Tacos filled with pork and pickled onions

Total time **750 mins**

INGREDIENTS

10 portion(s)

Meat:

2 kg	pork shoulder
100 ml	pineapple juice
300 ml	orange juice
150 ml	Kikkoman Sesame Sauce
60 g	cloves of garlic
1 tbsp	ground cumin
1 tbsp	sweet paprika
1 tsp	black pepper, freshly ground

Pickled onion:

1 kg	red onion
150 ml	Kikkoman Naturally Brewed Soy Sauce
150 ml	rice vinegar
250 ml	water
250 g	brown sugar
1 tsp	coriander seeds
1	bunch fresh coriander

Tacos:

20	pcs wheat tacos (small soft tortillas)
150 g	sour cream
100 g	roasted cashew nuts
300 ml	Kikkoman Sesame Sauce
200 g	grated cheddar
200 g	fresh coriander

PREPARATION

Step 1

Meat: Cut pork into thin strips. Mix other ingredients in a large bowl, add the meat and marinate for at least 12 hours.

Pickled onions: Cut onions into thin rings. Mix water and sugar in a bowl, then add vinegar, Kikkoman Soy Sauce, coriander seeds and fresh coriander. Marinate for at least 1 hour.

Tacos: Brown the pork on both sides. Heat each of the tacos.

To serve: Serve tacos with cooked pork, pickled onions, Kikkoman Sesame Sauce, cheddar, nuts, sour cream and fresh coriander.