



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Adobo Pulled Pork with Rice, Beans and Cilantro Slaw

Ingredients

Adobo Pork
Nieman Ranch Pork Shoulder, Chipotle Peppers in Adobo, Molasses, Pineapple, Onions

Jasmin Rice

Red Beans
Organic Red Beans, Olive Oil, Apple Cider Vinegar, Cumin, Coriander, Chili Powder

Whole Produce
Green Cabbage
Red Cabbage
1 Bunch Cilantro

Cilantro Slaw Dressing
Honey, Mayo, Coconut Milk, Lime, Cayenne

Directions

Place beans and pork into oven safe dishes (2 separate if you want to keep everything separated so each person can make their own plate) and cook rice on the stove top. Place in the oven together at 350 for about 10 minutes.

Take out a pot with a lid, pour rice into the pot then fill the rice cup with water and add to the rice. Repeat once more and add a pinch of salt.

Set on the stove, bring to a boil, cover, reduce to a simmer and set a 20 minutes timer. When the timer goes off, remove from heat and let sit with the lid for 20 minutes.

Combine cabbage, cilantro and dressing in a large bowl.

Serve everything in separate bowls and allow people to make their own plates.