



bayleaf

DIY TACOS



WHAT'S INCLUDED

BBQ pulled pork, chipotle sauce, tortillas, pickled Jalapeños, slaw, yuzu dressing

STEPS

- 1 Heat pork in simmering water (in bag) for approx 6 minutes**
- 2 Toss slaw with yuzu dressing**
- 3 Heat tortilla on both sides in a dry pan**
- 4 Spread chipotle sauce on tortilla and add pork and slaw**
- 5 Top with jalapeños – Enjoy!**

CHEF'S TIP

To give your tacos a smoky flavour, toast tortilla with tongs on an open flame or on BBQ

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