

# Hawaiian Tacos

## INGREDIENTS:

- 1 lb ground pork
- ½ cup Keli's Pineapple Hawaiian Luau Teriyaki
- Pineapple salsa (see recipe below)
- ¾ cup sour cream
- 1 package hard shell taco shells (8 shells) Warmed

## DIRECTIONS:

- In large skillet, cook the ground pork over medium-high heat, breaking up with a spoon as it cooks. When browned and cooked through, add in the Pineapple Hawaiian Luau Teriyaki and cook down till the sauce begins to thicken.
- Spoon the pork mixture into the taco shells. Drizzle a little of the extra sauce over the pork.
- Top with the salsa, sour cream, and cilantro

## PINEAPPLE COMPOTE:

- 1 cup diced fresh pineapple
- 1 avocado, diced
- 1 jalapeno, ribs and seeds removed, minced
- ¼ cup diced red onion
- ½ cup chopped cilantro