

# Pulled Pork Bowls

## Ingredients

- 1 – 14.5oz can black beans, drained and rinsed
- 1 C corn, frozen or canned
- 2 cloves garlic, minced
- 1 jalapeno, diced
- 1 T lime juice
- 1 T olive oil
- 3 C pulled pork
- 2 medium tomatoes, diced
- 1 medium yellow onion, diced
- 1 C quinoa or brown rice
- Guacamole

## Procedure

1. Make a quick salsa by combining the diced tomatoes, garlic,  $\frac{1}{2}$  of the onion, and lime juice in a bowl. Allow to rest at room temperature until ready to serve.
2. Cook quinoa or brown rice according to package directions.
3. While Quinoa is cooking, heat olive oil in a skillet over medium heat. Add remaining onion, jalapeno, and corn and cook just until warm. Transfer to a dish and set aside until assembly.
4. Return pan to stove and add black beans. Heat until just warmed through and then transfer to dish until ready to assemble.
5. Return that same pan to the stove and heat pulled port until warmed through.
6. Scoop quinoa into a bowl. Top with pulled pork, black beans, and then guacamole.
7. Spoon corn mixture over top and top with quick salsa. Serve immediately.

