

## **Pulled Pork Tenderloin Tacos**

1 tablespoon chili powder  
1 tablespoon oregano  
2 tablespoons unsweetened dark cocoa powder  
1/2 teaspoon kosher salt  
1/2 teaspoon pepper  
2 lbs. pork tenderloin  
2 tablespoons olive oil  
1/2 cup apple cider  
1 1/2 cup salsa  
4 tablespoons of lime juice  
12-16 corn tortillas  
sour cream  
avocado  
cilantro

In a small bowl mix the chili powder, oregano, cocoa, salt and pepper, set aside. Carefully, remove the silver skin on the pork tenderloin and then rub on the spice mixture completely coating the outside of the tenderloin. Refrigerate for at least 1 hour.

Heat a large skillet on high heat and add olive oil. Place the pork tenderloin in the skillet and sear each side for 1 minute. Remove the pork tenderloin from the skillet with tongs and place in slow cooker. Add apple cider, salsa, and lime juice and cook on LOW for 3-3 1/2 hours or when inside temperature of tenderloin reaches 140 °F. Use two forks to shred pork. You may want to add additional apple cider to keep moist.

Before serving, stack of corn tortillas in aluminum foil and heat for 15 minutes in 350 °F oven.

Serve shredded pork with warm tortillas, diced avocado, lime juice, sour cream, and salsa.