

Pork Tacos (Slow Cooker)



- 1 ½ lbs. pork shoulder, halved
- 1 package Farmhouse Chili (mild) or Firehouse Chili (hot) or 2 Tbsp. Garlic Chipotle Seasoning
- 1 (28 oz.) can crushed or diced tomatoes
- 1 to 2 (14.5 oz.) cans desired beans
- 1 package hard or soft taco shells
- Desired toppings such as shredded lettuce, cheese, salsa and sour cream

Season meat with salt and pepper; coat with seasoning. Add meat and tomatoes to slow cooker. Cook on low for 7-8 hours, or on high for 5-6 hours. Add beans and heat through. Stuff tacos with slow cooker contents and desired toppings.