

## Alpine Pork Tacos with salsa, tortillas, beans and rice

### **For the Meat**

In a large skillet on medium heat, add the pork and taco seasoning. Cover. Slowly simmer, stirring often to break up the pork. Add ½ cup to 1 cup of water as needed to help keep cooking evenly.

Will take about 20 minutes. Season with salt and pepper.

### **For the Rice and Beans**

Dice the onion small dice.

Heat 2 pans to medium heat

Add half the onion and sauté, add the beans and bring to simmer.

Season with salt and pepper

In the other pan, heat 2T butter and add the other half of the diced onion.

Sauté for 5 minutes and add the rice. Add 2.5 parts water, salt and pepper and bring to a boil. Turn down to a simmer, cover and cook for 20 minutes.

Warm the tortillas

Serve with salsa

You can add any other toppings and sauces you wish!