



# Smoky BBQ Pork Belly Tacos with Pineapple Salsa.



Recipe by Katie Weeks  
@katieeatscornwall

Either the night before or in the morning cut the pork belly into cubes and marinate in half a bottle of the Cornish Larder smoky BBQ sauce. Leave in the fridge till needed.

1. Preheat oven to 190c. Spread the marinated belly pork out on a foil lined tray. Cook for 35-40 mins or until caramelised and the edges are starting to go crisp.

2. In the meantime make the salsa (this can also be done in the morning). Place the chunks of pineapple in a bowl along with the diced tomato. Add a tbsp of white wine vinegar along with a tsp of chilli flakes. Season with salt and pepper. Stir through a handful of chopped coriander.

3. Serve in warmed soft tacos with a sprinkling of sliced spring onions.

## INGREDIENTS

- 500g belly pork slices
- Cornish Larder smoky bbq sauce
- 8 Soft tacos
- Can of Pineapple chunks
- 2 tomatoes
- 2 spring onions
- Tsp chilli flakes
- Salt
- Pepper
- White wine vinegar
- Handful of chopped Coriander

## COOKING TIME

- Prep the night before
- Cooking: 35-40 minutes