

Recipe: Soft Tortilla Shells Pork Taco

From the kitchen of: Coming Youth Center

### Ingredients:

2 cups flour

1/2 teaspoon salt

3/4 cup water

3 tbs oil

Pork Taco Meat

1/2 cup cheese

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### Directions:

To make soft shells mix flour and salt in large bowl

stir in water.

Flour counter surface or cooking sheet

Put mixture of flour, salt, and water on floured surface. Knead together  
12-14 times until you have smooth dough. May need to add a bit of water  
or flour here or there to get consistency correct.

Cut dough into 8 pieces and roll out in about 7 inch circles

Place some oil in a frying pan and fry each shell about 1 min each side.

Shells are complete.

Cook/heat pork taco meat to add to shells.

Top with cheese

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