

## The Ingredients

- 11/4 pounds cooked pulled pork (warmed)
- 12 5-inch or 6-inch flour tortillas
- 3 cups iceberg lettuce or half small head of romaine lettuce
- 1 cup salsa (purchased or homemade, or more to taste)

## **Directions**

- Heat a large skillet over medium heat. Place two tortillas in the skillet and cook until warm and softened, about 30 seconds per side. Fill the tortillas with about 1 1/2 ounces of the pork, 1/4 cup of the lettuce and 4 teaspoons of the salsa.
- Repeat with the remaining tortillas and serve.
- If you prefer to heat all of the tortillas at once, microwave them on high until warm and softened, 1 to 2 minutes.