

Pulled Pork and Sweetcorn Tortilla Soup

Ingredients

For the pulled pork:

- 425g Boneless Specially Selected Pork shoulder
- 1 Tbsp Brown sugar
- 1 Tbsp Smoked Paprika
- Good pinch of salt

For the soup:

- 1 Tbsp Oil
- 1 Onion finely chopped
- 1 Clove of garlic, crushed
- Pinch of salt and pepper
- 1 Tbsp tomato puree
- 2 Tsp Smoked Paprika
- 500g Tomato passata
- 2 Jalapenos
- 1 Bay leaf
- 1 Tbsp Liquid smoke
- 1 and 1/2 Pints Chicken stock
- 150g Sweetcorn cut off the cob
- Juice of 1 Lime
- Oil to fry tortillas in
- 3 Soft Tortillas cut into thin strips
- 4 Tbsps Chopped Coriander
- 1 Avocado stone removed and sliced
- 4 Tbsps Sour Cream

