

Air Fryer Pork Belly

2 pounds pork belly — cut into 2 -inch strips and then into cubes
1/2 teaspoon paprika
1 teaspoon garlic powder
1/2 teaspoon Cayenne pepper
1 teaspoon cumin
1 teaspoon oregano
Salt
Black Pepper
Oil (I use avocado)

Place the pork chunks in a bowl and add all the spices. Be generous with the salt.

Drizzle some oil in the bowl and mix well. You want to make sure all of the pork is coated.

Leave the bowl on the counter for about 20 minutes until the pork is at room temperature.

Preheat your fryer at 400 F (200 C) for 5 minutes.

Place the pork in the basket, without over crowding. If you need to do so, work in batches.

Cook pork at 380 F (193 C) for 25 minutes. Shake the basket at the 12 to 13 minute mark.

FOR THE TACOS -

Green cabbage
Cilantro
Lime
Salt
Corn Tortillas - heated
Salsa of choice

Finely slice a piece of green cabbage into a bowl. Add chopped cilantro and the juice of a lime. Season with salt.

Chop some cooked pork belly and place it in the middle of your tortilla. Top with cabbage slaw and salsa. Enjoy!

