**Grilled Potato Toast with Pork Carnitas, Guacamole and Charred Pineapple**



**Description:** Grilled Potato planks topped with guacamole, crispy pork shoulder, and charred pineapple.

**Servings:** 4

**Preparation Time:** 30 minutes

**Cooking Time:** 20 minutes

**Total Time:** 50 minutes

**Potato Type:** Russet Potatoes

**Course:** Appetizer

**Ingredients**

For the Potato Toasts:

* 2 each (~10 ounce \*280g) Russet Potato, sliced lengthwise ½ inch thick
* 2 tablespoons (30ml) Olive Oil
* ½ tablespoon (6g) Chili Lime Salt (such as Tajin)
* 1 cup (233g) Prepared Guacamole
* ½ pound (226g) Pulled Pork Carnitas (From the refrigerated section of the grocery store, \*Pulled Rotisserie Chicken can also be subbed)
* 1 cup (225g) Fresh Pineapple, diced (canned pineapple can be subbed but fresh is preferred)

1/4 cup (3g) Fresh Cilantro Leaves

Garnishes (optional):

* As Needed Pickled Chilies (Jalapenos, Fresnos, Banana Peppers, etc.)
* As Needed Pickled Red Onions

**Preparation**

1. To prepare the potato toasts, slice the potatoes lengthwise about ½ inch thick. Brush the olive oil on both sides of the potatoes and place them on a preheated grill pan, grill, or even under the broiler. Grill the potatoes for 5-7 minutes on each side. Remove the potatoes from the grill and immediately season with the chili lime salt.
2. While the potatoes are grilling heat a cast iron pan on the same grill, place the pulled pork on the cast iron skillet and allow it to cook for 3-4 minutes before flipping it over to crisp the other side. \*if using rotisserie chicken add a tablespoon of olive oil to the pan before crisping as chicken, especially the breast meat, has less fat).
3. When the meat is crispy, remove it from the pan and add the pineapple. Cook the pineapple without stirring it for about 5 minutes, it should develop a nice char. Remove the pineapple and prepare for assembly.
4. To assemble the potato toasts, spread ¼ cup of guacamole on one side of the grilled potato plank. Top the guacamole with 2 ounces or ¼ cup of the crispy pork or chicken. Top the meat with some of the charred pineapple and finish the potato toasts with pickled chilies if desired and some cilantro.
5. Enjoy!



Vitamin C: 48 mg