

GRILLED CHIPOTLE PORK TACOS WITH RED SLAW AND BROWN SUGAR PINEAPPLE

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

Pork:

1 12-ounce pork tenderloin
2 cloves garlic, minced
¼ red onion, thinly sliced
¼ cup cilantro, finely chopped
1 tablespoon lime juice
1 tablespoon vegetable juice
1 teaspoon chipotle chili powder
Salt and pepper

Red slaw:

1 bell pepper, thinly sliced
¼ red onion, thinly sliced
2 cups shredded red cabbage
¼ cup cilantro, finely chopped
1 tablespoon vegetable oil
1 table spoon cider vinegar
¼ teaspoon chipotle chili powder

Assembly:

8 corn tortillas
2 cups pineapple chunks
1 cup sour cream
2 tablespoons brown sugar
¼ teaspoon cinnamon



INSTRUCTIONS

Preheat grill on medium-high heat. Begin by seasoning your pork. Combine the cilantro, lime juice, oil, chili powder, garlic and onions in a large dish. Add the pork slices and turn to coat. Next, prepare the red slaw. Combine the cabbage, cilantro, oil, vinegar, chili powder, bell peppers, red onions and ¼ teaspoon salt and pepper in a large bowl. Toss to mix and set aside. Remove the pork from the marinade. Sprinkle the pork on both sides with ¼ teaspoon each salt and pepper. Grill, turning once, until browned and still a little rosy inside, about 10 minutes. Transfer to a large plate. Grill the tortillas, turning once, until grill marks appear and the tortillas are softened, about 1 minute. Assemble tacos with your desired amounts of red slaw, pineapple, and pork. Enjoy!