



Grilled Pork Tacos

with Charred Chili Salsa & Broccoli



30-40min



2 Servings

If you don't have a grill or grill pan, preheat broiler with top rack 6 inches from heat source. Place tomato, jalapeño, and broccoli on a rimmed baking sheet and broil on the top oven rack until lightly charred and tender, 5-7 minutes. Place pork on a separate rimmed baking sheet and broil on the top rack, flipping once, until lightly browned and the internal temperature reaches 140°F, 10-12 m...

What we send

- pork tenderloin
- Italian seasoning
- garlic
- (6-inch) corn tortillas
- fresh jalapeño
- plum tomatoes
- broccoli
- navel orange
- ground cumin
- fresh cilantro

What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar

Tools

- box grater or microplane
- skillet

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 42g, Carbs 60g, Proteins 37g



1. Char jalapeño & tomato

Heat a grill or grill pan over high. Halve **tomato** lengthwise; brush with **oil**. Add tomato and **jalapeño** to grill; cook until charred and softened, flipping once, 5-7 minutes. Transfer to a plate; leave grill on, if using. Meanwhile, peel and finely chop **2 teaspoons garlic**. Reserve **a few whole cilantro leaves** for step 6; finely chop remaining leaves and stems.



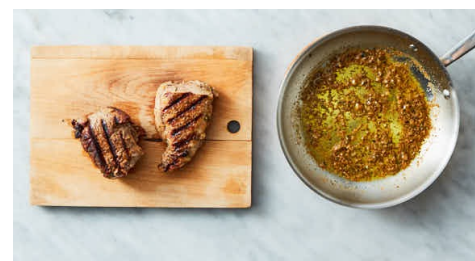
4. Warm tortillas

Heat a grill pan over high, if using. Brush **tortillas** with **oil**, then grill, turning once, until lightly charred, 1-3 minutes (watch closely). Transfer to a plate and cover to keep warm.



2. Marinate pork

Finely grate **1 teaspoon orange zest** and squeeze **¼ cup juice** into a medium bowl. Whisk in **¼ cup oil**, **1 tablespoon vinegar**, **2 teaspoons Italian seasoning**, **1 teaspoon cumin**, **half each of the chopped cilantro and garlic**, and **1 teaspoon salt**. Reserve 3 tablespoons marinade in a large bowl. Pierce **pork** all over with a fork; add to bowl with remaining marinade.



5. Cook pork

Scrape **marinade** off **pork**; pour marinade into a small skillet. Grill pork, covered, turning occasionally, until charred, firm to the touch, and still slightly pink in center, 10-12 minutes. Transfer pork to a cutting board and let rest, covered, for 5 minutes. Meanwhile, cook marinade in skillet over high heat until reduced to 2 tablespoons, 2-3 minutes.



3. Make salsa





Finely chop **charred tomato** and **1 teaspoon of the jalapeño** (more or less depending on heat preference), then thinly slice remaining jalapeño crosswise; reserve for serving. In a medium bowl, combine tomato, chopped jalapeño, **1 tablespoon oil**, **1 teaspoon vinegar**, **remaining garlic and chopped cilantro**. Season to taste with **salt**.



6. Cook broccoli & serve

Meanwhile, cut **broccoli** into 1-inch florets; add to large bowl with **reserved marinade**; toss to combine. Add broccoli to grill, cover and cook until charred and tender, 3-4 minutes. Thinly slice **pork** and wrap in **tortillas**. Drizzle with **reduced marinade**, top with **salsa** and **whole cilantro leaves**. Serve **grilled broccoli** and **sliced jalapeños** on the side. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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