
Grilled Pork Tacos

with Charred Chili Salsa & Broccoli



40-50min



4 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

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

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 720kcal, Fat 41g, Carbs 53g, Proteins 36g



1. Char jalapeño & tomatoes

Heat a grill or grill pan over high. Halve **tomatoes** lengthwise; brush with **oil**. Add tomatoes and **jalapeño** to grill; cook until charred and softened, flipping once, 5-7 minutes. Transfer to a plate; leave grill on, if using. Peel and finely chop **1½ tablespoons garlic**. Reserve **a few whole cilantro leaves** for step 6; finely chop remaining leaves and stems.



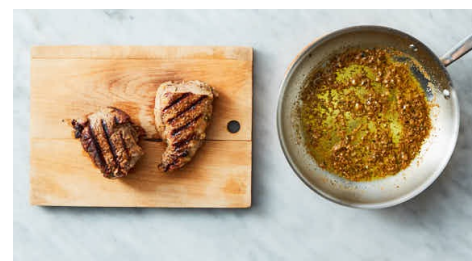
4. Warm tortillas

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



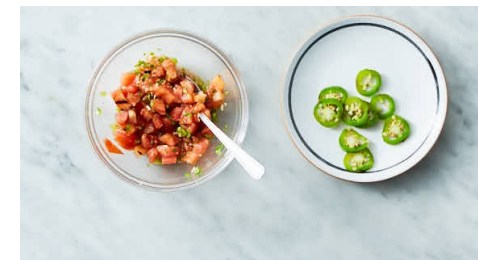
2. Marinate pork

Finely grate **1¼ teaspoons orange zest** and squeeze **½ cup juice** into a medium bowl. Whisk in **½ cup oil**, **2 tablespoons vinegar**, **1½ tablespoons Italian seasoning**, **2 teaspoons cumin**, **half each of the chopped cilantro and garlic**, and **1½ teaspoons salt**. Reserve $\frac{1}{3}$ cup 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, 15-20 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 $\frac{1}{3}$ cup, about 3 minutes.



3. Make salsa




Finely chop **charred tomatoes** and **1 teaspoon of the jalapeño**, then thinly slice remaining jalapeño crosswise (or more or less depending on heat preference); reserve for serving. In a medium bowl, combine **tomatoes**, chopped jalapeño, **2 tablespoons oil**, **2 teaspoons vinegar**, **remaining garlic and chopped cilantro**. Season to taste with **salt**.



6. Cook broccoli & serve

Meanwhile, cut **broccoli** into 1-inch florets and add to large bowl with **reserved marinade**; toss to combine. Add **broccoli** to grill, cover; cook until charred and tender, 4-5 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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