



Asian BBQ Pork Tenderloin Tacos

with Apple-Celery Slaw & Sriracha Mayo



30-40min



2 Servings

This east-meets-west mash-up is proof that fusion can be a great thing! Pork tenderloin is coated in teriyaki sauce, roasted, then sliced and loaded onto toasted flour tortillas. A crisp apple-celery slaw, fresh herbs, and Sriracha-mayo complete the taco, making for a perfectly balanced bite.

What we send

- 1 pkt teriyaki sauce ^{1,6}
- 10 oz pkg pork tenderloin
- 1 apple
- 2 oz celery
- 1 pkt Sriracha
- 2 oz mayonnaise ^{3,6}
- (6-inch) flour tortillas (use 6) ¹
- ¼ oz fresh cilantro
- ¼ oz fresh mint

What you need

- kosher salt & ground pepper
- neutral oil
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- rimmed baking sheet

Allergens

Wheat (1), Egg (3), Soy (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 900kcal, Fat 49g, Carbs 74g, Protein 39g



1. Marinate pork

Preheat oven to 450°F with a rack in the upper third. Add **1½ tablespoons of the teriyaki sauce** to a medium bowl (save rest for step 2), then add **pork** and **a pinch of salt**; toss to coat pork. Transfer to a foil-lined rimmed baking sheet.



2. Roast pork

Roast **pork** on upper oven rack until pork is firm to the touch and reaches 145°F internally, about 15 minutes (watch closely as ovens vary). Remove from oven and brush pork with **remaining teriyaki sauce**. Set aside to rest for 5 minutes.



3. Make apple-celery slaw

Meanwhile, quarter **apple**, discarding core, then cut crosswise into matchsticks. Trim ends from **celery**, then thinly slice on an angle. In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a generous pinch of sugar**. Add apples and celery to dressing, and toss to coat. Season to taste with **salt** and **pepper**.



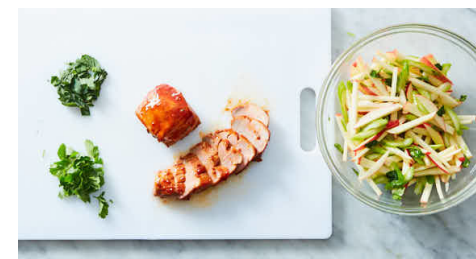
4. Make Sriracha-mayo

In a small bowl, stir to combine **Sriracha** and **mayo**. Season to taste with **salt** and **pepper**.



5. Char tortillas

Toast **6 tortillas** over an open flame until lightly charred in spots, 5-10 seconds per side. (Alternatively, bake on upper oven rack in batches until lightly charred, watching closely) Wrap in foil to keep warm.



6. Assemble tacos & serve

Coarsely chop **cilantro leaves** and **tender stems** together. Pick and coarsely chop **mint leaves**, discarding stems. Stir **half each of the cilantro and mint** into **apple-celery slaw**. Thinly slice **pork**. Top **tortillas** with **Sriracha-mayo**, **pork**, **some of the apple-celery slaw**, and **remaining herbs**. Serve **remaining apple-celery slaw** alongside. Enjoy!