



## Grilled Pork Tacos

with Charred Chili Salsa & Mojo Broccoli



40-50min



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 minutes.



## What we send

- 4 oz tomato
- 1 jalapeño chile
- garlic
- ¼ oz fresh cilantro
- 1 orange
- ¼ oz Italian seasoning
- ¼ oz ground cumin
- 10 oz pkg pork tenderloin
- 6 (6-inch) corn tortillas
- ½ lb broccoli

## What you need

- olive oil
- red wine vinegar (or white wine vinegar)
- kosher salt & ground pepper

## Tools

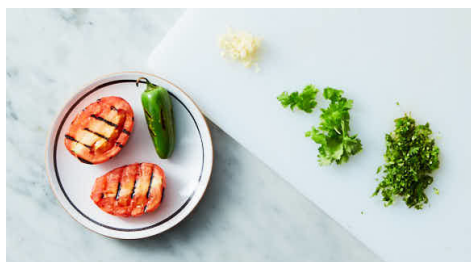
- grill or grill pan
- box grater or microplane
- small skillet

## Allergens

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

## Nutrition per serving

Calories 740kcal, Fat 41g, Carbs 50g, Proteins 44g



### 1. Char jalapeño & tomato

Heat a grill or grill pan over high. Halve **tomato** lengthwise; brush with **oil**. Grill tomatoes and **jalapeño** until charred and softened, flipping once, 5-7 minutes. Transfer to a plate. Finely chop **2 teaspoons garlic**. Reserve a few **cilantro leaves** for step 6, then finely chop remaining leaves and stems.



### 4. Grill tortillas

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



### 2. Marinate pork

Finely grate **1 teaspoon orange zest** and squeeze **¼ cup juice** into a medium bowl. Stir in **half of the chopped cilantro and garlic, ¼ cup oil, 1 tablespoon vinegar, 2 teaspoons Italian seasoning, 1 teaspoon cumin, and 1 teaspoon salt**. Reserve 3 tablespoons marinade in a separate bowl for step 6. Pierce **pork** all over with a fork. Add to bowl with remaining marinade; turn to coat.



### 5. Grill pork

Scrape marinade off **pork** into a small skillet. Grill pork, covered, turning occasionally, until charred, firm to the touch, cooked to medium, and reaches an internal temperature of 145°F, 10-12 minutes (or longer if desired). Transfer pork to a cutting board to rest, covered, for 5 minutes. Cook marinade in skillet over high heat until reduced to about 2 tablespoons, 2-3 minutes.



### 3. Make salsa

Finely chop **charred tomatoes** and **1 teaspoon of the jalapeño** (depending on heat preference), then thinly slice remaining jalapeño; reserve sliced jalapeño for serving. In a medium bowl, stir to combine **chopped tomatoes, jalapeño, and cilantro** with **remaining garlic, 1 tablespoon oil, and 1 teaspoon vinegar**. Season to taste with **salt and pepper**; reserve for step 6.



### 6. Grill broccoli & serve

Meanwhile, trim stem ends from **broccoli** and cut into 1-inch florets; add to bowl with **reserved marinade**, tossing to coat. Grill broccoli over medium heat, covered, until charred and tender, 3-4 minutes. Thinly slice **pork**. Serve in **tortillas** drizzled with **reduced marinade**, and topped with **salsa**. Serve **broccoli** with **sliced jalapeños** alongside. Enjoy!