



Roasted Pork Tacos with Pico de Gallo



Makes: 12 Servings

Total Cost: \$\$\$\$

Cook Time: 18 minutes

Preparation Time: 15 minutes

Enjoy the bold flavors of roasted pork steak tacos, perfectly complemented by a fresh and zesty pico de gallo. This vibrant dish brings together tender meat and a medley of vibrant ingredients for a satisfying meal that's sure to impress.

Ingredients

Tacos:

- 1 pound pork tenderloin
- 2 tablespoons olive oil

- 2 teaspoons paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 12 corn tortilla (4" across)

Pico de Gallo:

- 3 tomatoes, cut into small cubes
- 1/2 cup fresh cilantro, chopped
- 1/2 cup red onion, cut into small cubes
- 2 serrano peppers, chopped
- 2 lemons, juiced
- Salt and pepper to taste

Directions

1. Wash hands with soap and water.
2. Pico de gallo: In a bowl, mix all the ingredients. Season to taste with salt and pepper.
3. Seasoning: In a small bowl, mix the paprika, onion powder, garlic powder, salt and pepper.
4. Remove the silver skin from the pork tenderloin, rub it with oil and coat the entire loin with the seasoning.
5. Place the pork tenderloin on the grill at medium/high heat (400°F), over indirect heat, for approximately 6 minutes on each side, 18 minutes total.

6. Cook until it reaches internal temperature of 145°F with a 3-minute rest. Then chop it into small pieces.
7. To make the tacos, heat the tortillas and place some pork tenderloin and pico de gallo on top.

Notes

Learn more about:

- [Herbs](#)
- [Onions](#)
- [Lemons](#)

Source:

Created by the National Pork Board, a member of the MyPlate National Strategic Partnership Program

Nutrition Information

MyPlate Food Groups



Nutrients	Amount
Total Calories	102
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	18 mg
Sodium	219 mg
Carbohydrates	8 g
Dietary Fiber	2 g
Total Sugars	2 g
Added Sugars included	0 g
Protein	9 g
Vitamin D	0 mcg
Calcium	20 mg
Iron	1 mg
Potassium	220 mg

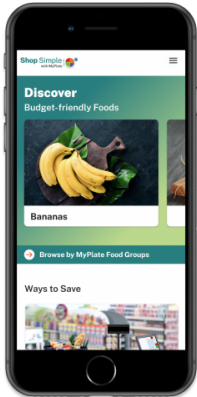
Vegetables1/4 cups

Grains1/2 ounces

Protein Foods1 ounces

N/A will display when nutrient data is unavailable

Please note: nutrient values are subject to change as data is updated



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