

Pork Tacos with Roasted Veggies, Fresh Salsa & Lime Crema



35 minutes | 2 servings

Find cookware

[aluminum foil](#)
[baking sheet pan](#)
[chef's knife](#)
[citrus juicer \(optional\)](#)
[colander](#)
[cutting board](#)
[grater](#)
[measuring cups](#)
[measuring spoons](#)
[mixing bowls](#)
[nonstick skillet](#)
[oven mitts](#)
[stirring spoon](#)
[tongs](#)
[whisk or fork](#)

Grab ingredients

¼ (8 oz) block	cheddar cheese
½ small bunch	cilantro
⅓ cup	frozen corn
½ pint	grape tomatoes
1	lime
¼ cup	plain Greek yogurt
2	pork chops, boneless
1	red bell pepper
½ medium	red onion
6	small corn tortillas
	black pepper
	chili powder
	cumin, ground
	extra virgin olive oil
	garlic powder
	salt

Cook & enjoy

- 1 Preheat oven to 425°F. Line a baking sheet pan with aluminum foil to make clean up easier (optional).
- 2 Wash and dry the fresh produce.
 - 1 red bell pepper
 - 1 lime
 - ½ small bunch cilantro
 - ½ pint grape tomatoes
- 3 Place spices in a medium bowl; stir to combine the spice mix.
 - ½ tsp garlic powder
 - ½ tsp chili powder
 - ½ tsp cumin, ground
 - ½ tsp salt
 - ¼ tsp black pepper
- 4 Peel and halve onion. Mince half and place in a small bowl; set aside. Thinly slice remaining onion and transfer to the baking sheet.
 - ½ medium red onion
- 5 Trim, seed, and slice bell pepper lengthwise into strips; add bell pepper and corn to the baking sheet with the sliced onion. Sprinkle veggies with half of the spice mix and drizzle with oil; toss to combine. (Reserve remaining spice mix for the pork.)
 - ⅓ cup frozen corn
 - 1 tsp extra virgin olive oil
- 6 Spread veggies out in an even layer. Place in the oven (it doesn't have to be fully heated) and roast until softened, 18-20 minutes. Remove from oven.

- 7 Meanwhile, zest lime into another small bowl; add yogurt, salt, and pepper. Whisk to combine the lime crema and set aside. (Reserve lime for next step.)
¼ cup plain Greek yogurt
¼ tsp salt
1 pinch black pepper
- 8 Juice half of the reserved lime into the bowl with minced onion; cut the remaining lime into wedges and set aside for serving.
- 9 Shave cilantro leaves off the stems; discard stems and mince the leaves. Halve tomatoes. Add both to the bowl with onion and lime juice along with oil, salt, and pepper; stir to combine the salsa and set aside.
1 tsp extra virgin olive oil
¼ tsp salt
⅛ tsp black pepper
- 10 Grate cheddar.
¼ (8 oz) block cheddar cheese
- 11 Pat pork chops dry with paper towels, then thinly slice into bite-sized strips. Place in the bowl with remaining spice mix, and toss to coat.
2 pork chops, boneless
- 12 Preheat a skillet over medium-high heat. Once the skillet is hot, add oil and swirl to coat the bottom; add the pork and cook, stirring occasionally, until golden brown and cooked through, 5-6 minutes. Remove from heat.
1 ½ tsp extra virgin olive oil
- 13 Warm tortillas in another skillet, oven, or microwave (optional).
6 small corn tortillas
- 14 Divide tortillas between plates, then fill with pork, veggies, and cheese. Serve with fresh salsa, lime crema, and lime wedges. Enjoy!