



Grilled Pork Taco Al Pastor

Prep Time: 20 Minutes

Cooking Time: 12 Minutes

Serves 12

Ingredients:

24 each 4.5" White Corn Tortillas (20123)

1 tsp. Ground Coriander

1 tsp. Ground Cumin

1/2 tsp. Ground Ancho Chili Powder

1 tsp. Kosher Salt

3 lbs. Pork Chops , boneless , raw

1 1/2 cups Pineapple , fresh , diced

3/4 cup Yellow Onion , diced

Cilantro Leaves , fresh , as needed

24 each Limes Wedges , fresh

Directions:

1. Preheat open-flame grill to medium-high.

2. In a small mixing bowl, combine ground coriander, cumin, ancho chili powder and salt; stir to combine.

Sprinkle seasoning evenly on pork chops and let sit for 10 minutes.

3. To Prepare each serving (2 tacos per serving): Grill pork for approximately 6 minutes per side or to desired doneness, remove and let rest. Slice into 1/2-inch thick slices against the grain. Place 1 3/4 ounces of pork, 2 tablespoons pineapple, 1 tablespoon onion, and cilantro leaves as desired and serve immediately with 2 lime wedges.