



Cilantro Lime Pork Tacos

Active Time: 25 minutes | **Total Time:** 25 minutes | **Serves:** 4

Nutrition Information Per Serving

300.4 calories, 30.18 g carbohydrate, 3.3 g fiber, 26.88 g NET carbs, 23.9 g protein, 10.33 g fat

Ingredients

- 1/2 cup(s) Pacific Organic Vegetable Broth (Low Sodium)
- 8 tortilla(s) Siete Foods Cassava & Coconut Tortillas
- 1 cup chopped organic onion
- 1 whole organic chili pepper, seeded and chopped
- 1/2 cup(s) chopped organic tomatoes
- 1/4 tsp(s) sea salt
- 2 1/2 Tbsp(s) organic lime juice
- 16 ounce(s) organic pork tenderloin, cut into thin strips
- 3 Tbsp(s) fresh cilantro, chopped
- 1/2 tsp(s) freshly ground black pepper
- 2 tsp(s) avocado oil

Preparation

1. Sprinkle pork with salt and black pepper.
2. Heat a large nonstick skillet over medium-high heat. Add oil to pan.
3. Add pork, and sauté; 4 minutes or until browned. Remove pork from pan; place in a bowl.
4. Add onion and jalapeño to pan. Sauté; 5 minutes or until tender.
5. Add broth. Reduce heat, and simmer 1 minute. Stir in tomato. Simmer 2 minutes.
6. Return pork and accumulated juices to pan.
7. Stir in cilantro and lime juice; cook 1 minute or until pork is done.
8. Warm tortillas.
9. Spoon 1/2 cup pork mixture into each tortilla half, roll up and serve.

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