



JERNEJ KITCHEN

ROASTED PORK TACOS WITH PINEAPPLE (AL PASTOR)

Pork Tacos with Pineapple is a simple, 30-Minute recipe. Juicy, roasted pork, and pineapple salsa wrapped in a warm tortilla. Great for any day of the year.

MAKES 4 TACOS (2 PEOPLE)
PREPARATION: 15 MINUTES
COOK: 2X 15 MINUTES
TOTAL TIME: 30 MINUTES

TENDERLOIN MARINADE

- 150 g (1 cup) pineapple cut into cubes
- 1/4 onion
- 1 clove of garlic
- 1 tbsp dried oregano, 1 tbsp paprika powder, 1 tsp garlic powder
- 1 tbsp chili sauce
- 1 tbsp tomato sauce
- 1 tsp apple cider vinegar
- 1 tbsp brown sugar
- 1/2 tsp pepper, 1/2 tsp salt
- 350 g (12 ounces) pork tenderloin
- 1 tbsp canola oil, for searing

PINEAPPLE SALSA

- 4 small red peppers
- 2 tomatoes
- 1/2 onion
- 1 red onion
- 2 tbsp diced coriander
- 1 tbsp olive oil

MAKE THE MARINADE

First, make the pork marinade. Using a blender or an immersion blender, mix together the pineapple, onion, and garlic. Mix until the mixture is completely smooth, then add the oregano, paprika powder, chili sauce, tomato sauce, vinegar, and brown sugar. Season with salt and pepper.

MARINATE THE PORK

Arrange a rack at the top of the oven, then preheat it to 240 °C / 460 °F. Transfer half of the prepared marinade to a plate and place the pork tenderloin on top. Roll the meat in the marinade until to thoroughly coat it. Set aside for 10 - 15 minutes or overnight.

MAKE THE PINEAPPLE SALSA

Place the peppers, tomato, and onion on a baking sheet. Don't line the baking sheet with parchment paper. Place in the preheated oven and roast for 15 - 18 minutes at 240 °C / 460 °F. Remove from the oven. Peel the peppers, remove the seeds, and finely chop. Finely chop the roasted tomato, roasted onion, and red onion. Add all the vegetables to a bowl, then add the finely chopped coriander, olive oil, finely chopped fresh pineapple, and lime juice. Season with salt and pepper. For some extra spiciness, feel free to add some chopped chili. Set aside until needed.

ROAST THE PORK TENDERLOIN

Place a large pan over high heat. Add the canola oil. Pat dry the pork tenderloin and place it in the hot pan. Sea the meat for about 1 - 2 minutes per side. Place the pork tenderloin on a baking sheet lined with parchment paper. Brush with the rest

80 g (1/2 cup) fresh pineapple, cut in small cubes

juice of one lime

4 tortillas

TOOLS AND EQUIPEMENT

blender or an immersion
blender

plate

baking sheet

pan

parchment paper

of the prepared marinade. Place in the preheated oven on the middle rack. Roast for 12 - 16 minutes at 210 °C / 410 °F.

TIP

The meat is roasted when the thermometer inserted into the thickest part of the meat registers 62 °C / 144 °F.

SERVE

Heat the tortillas in the pan. Cut the roasted pork tenderloin into thin slices and serve with fresh pineapple salsa wrapped in a warm tortilla.