

Roasted Pork Tacos With Pico de Gallo

Makes: 12 servings



Ingredients

Taco Ingredients:

- 1 lb. pork tenderloin
- 2 Tbsp. olive oil
- 2 tsp. paprika
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. salt
- 1 tsp. black pepper
- 12 corn tortilla (4" across)

Pico de Gallo Ingredients:

- 3 tomatoes (cut into small cubes)
- ½ cup fresh cilantro (chopped)
- ½ cup red onion (cut into small cubes)
- 2 serrano peppers (chopped)
- 2 lemons (juiced)
- Salt and pepper to taste

Nutritional information for 1 serving

Calories	126
Total fat	5 g
Saturated fat	1 g
Cholesterol	21 mg
Sodium	245 mg
Carbohydrate	11 g
Dietary fiber	2 g
Total sugars	2 g
Added sugars included	0 g
Protein	10 g

Directions

1. In a bowl, mix all the pico de gallo ingredients. Season to taste with salt and pepper.
2. In a small bowl, mix the paprika, onion powder, garlic powder, salt and pepper.
3. Remove the silver skin from the pork tenderloin, rub it with oil and coat the entire loin with the seasoning.
4. 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.
5. Cook until it reaches an internal temperature of 145 F with a three-minute rest. Then chop it into small pieces.
6. To make the tacos, heat the tortillas and place some pork tenderloin and pico de gallo on top.

Source: MyPlate

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