



ADOBO PORK TACOS

with DIY Tomatillo Cilantro Salsa

PRONTO



HELLO

ADOBO PORK

Mexican inspired marinated pork with garlic and lime juice or vinegar

TIME: 30 MIN



Pork Tenderloin



Flour Tortillas, 6"



Tomatillo



Avocado



Lime



Garlic



Feta Cheese, crumbled



Mexican Seasoning



Cilantro



Shallot



White Wine Vinegar

BUST OUT

- Small Pot
- Measuring Cups
- 2 Small Bowls
- Measuring Spoons
- Paper Towel
- Sugar
(1 ½ tsp | 3 tsp)
- Large Bowl
- Zester
- Garlic Press
- Large Non-Stick Pan
- Salt and Pepper
- Olive or Canola Oil

INGREDIENTS

2-person | 4-person

- Pork Tenderloin 340 g | 680 g
- Flour Tortillas, 6" 1,4,9 6 | 12
- Tomatillo 113 g | 227 g
- Avocado 1 | 2
- Lime 1 | 2
- Garlic 6 g | 12 g
- Feta Cheese, crumbled 2 ¼ cup | ½ cup
- Mexican Seasoning 1 tbsp | 2 tbsp
- Cilantro 7 g | 14 g
- Shallot 100 g | 200 g
- White Wine Vinegar 9 2 tbsp | 2 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

In Step 5, if you'd like warm tortillas, wrap them in paper towel and microwave, until they are warm and flexible, about 30-45 sec.



1 MARINATE PORK
Wash and dry all produce.* Peel, then mince or grate **garlic**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Pat **pork** dry with paper towel, then cut into ½-inch rounds. In a large bowl, add **pork, lime zest, Mexican seasoning, half the garlic** and **half the lime juice**. Season with **pepper**. Toss to coat and set aside.



4 PICKLE SHALLOTS
Heat a small pot over medium heat. When pot is hot, add **shallots, 1 tbsp vinegar** (dbl for 4 ppl), **¼ cup water** (dbl for 4 ppl), **1 tsp sugar** (dbl for 4 ppl) and **½ tsp salt** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 3-4 min. To another small bowl, add **pickled shallots**, along with **liquid**. Set aside, in the fridge, to cool.



2 PREP
Peel, then cut **shallot(s)** into ¼-inch slices. Roughly chop **cilantro**. Finely chop **tomatillo**. Peel, pit, then cut **avocado** into bite-sized pieces.



5 COOK ADOBO PORK
Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **pork**. Sear, until golden-brown and cooked through, 2-3 min per side. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



3 MAKE SALSA
In a small bowl, add **avocado, tomatillo, half the cilantro, remaining lime juice, ¼ tsp garlic** (dbl for 4 ppl) and **½ tsp sugar** (dbl for 4 ppl). Season with **salt** and **pepper**. Stir together. Set aside.



6 FINISH AND SERVE
Divide **tortillas** between plates. Top with **pork, pickled shallots** and **salsa**. Crumble **feta** and sprinkle **remaining cilantro** over top. Squeeze over a **lime wedge**, if desired.

WOWZA!

Tomatillos are sweet and sour, which makes them perfect for salsa!