



Mexican-Spiced Pork Tacos with Roasted Veg

Prep Time: 15 minutes
Cook Time: 30 minutes
Yield: 4 Servings (8
Tacos)

INGREDIENTS

For the Pork

1lb Pork Tenderloin
2 Tbsp Mexican Spice Blend
1Tbsp Olive Oil

For the Roasted Vegetables

2 cups Zucchini, Sliced into half-moons
1 red bell pepper, sliced into strips
1 yellow onion, sliced into thin wedges
1 tbsp olive oil
1 Tbsp Mexican Spice Blend

For Serving:

8 Small Corn or Flour tortillas
1/2 cup fresh cilantro leaves
1/4 cup crumbled queso fresco or
shredded cheese
1 lime, cut into wedges
optional toppings: diced Avocado, salsa,
or sour cream.

DIRECTIONS

- 1. Prepare the Pork:**
Preheat the oven to 425°F (220°C).
Pat the pork tenderloin dry and coat evenly with the Mexican spice blend and olive oil. Let it rest for 10 minutes at room temperature to enhance flavor.
- 2. Roast the Vegetables:**
Toss the zucchini, bell pepper, and onion with olive oil and Mexican spice blend. Spread evenly on a baking sheet. Roast in the oven for 20-25 minutes, stirring halfway through, until tender and slightly caramelized.
- 3. Cook the Pork:**
Heat a skillet or ovenproof pan over medium-high heat. Add the pork tenderloin and sear for 2-3 minutes per side until browned. Transfer the pork to the oven (on a baking sheet or in the pan) and roast for 15-20 minutes, or until the internal temperature reaches 145°F. Let the pork rest for 5 minutes before slicing into thin medallions.
- 4. Warm the Tortillas:**
Warm the tortillas in a dry skillet over medium heat, or wrap them in foil and heat them in the oven for 5 minutes.
- 5. Assemble the Tacos:**
Fill each tortilla with slices of pork, roasted vegetables, and your choice of toppings (cilantro, cheese, avocado, salsa, or sour cream). Squeeze lime juice over the tacos for extra brightness.