

# Cilantro Pork Tacos

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*These fresh and zesty pork tacos beat out any fast-food Mexican food. A bit of spice and lots of flavor make for a delicious, easy taco night.*

## Ingredients:

1 tablespoon olive oil  
1 pound pork tenderloin, cut into thin strips  
½ teaspoon ground cumin  
Salt and pepper, to taste  
1 red onion, thinly sliced  
1 red bell pepper, seeded, thinly sliced  
1 small jalapeno pepper, seeded, minced  
¼ cup chopped fresh cilantro  
2 tablespoons fresh lime juice  
Corn tortillas, for serving

## Directions:

- 1) Heat oil in a large skillet over medium. Season pork with cumin, salt, and pepper.
- 2) Add pork to skillet; cook until no longer pink, stirring occasionally, about 5 minutes. Remove from skillet; set aside.
- 3) Add onion, bell pepper, and jalapeno to skillet; cook until golden and soft-crisp, about 5 minutes, stirring.
- 4) Add reserved pork, cilantro, and lime juice to skillet; cook until pork is done, about 2 minutes.
- 5) Serve warm with corn tortillas.