



Adobo Pork Tacos

By Chef José Mendín for PorkTeInspira.com

INGREDIENTS

1 ½ pound pork loin, cut into ¾ inch chops
2 tablespoons olive oil

Mexican Adobo Rub

¼ cup sweet paprika
1 tablespoon black pepper, ground
1 tablespoon onion powder
2 teaspoons garlic powder
1 tablespoon dried cumin
2 tablespoons canned chipotle peppers, crushed
1 tablespoon dried oregano
2 tablespoons kosher salt, to taste

COOKING DIRECTIONS

For Mexican Adobo Rub

In a medium-sized bowl, combine all the ingredients and mix to form a rub. Set aside.

Season pork with Mexican Adobo rub, making sure pork is well coated with the mixture. Heat olive oil in frying pan and sear the pork chops on both sides, approximately 6 minutes on each side. Cook pork to an internal temperature between 145°F to 160°F (use a digital thermometer). Remove pork from the frying pan and let rest 10-15 minutes before slicing into ¼ inch strips.

SERVES 4 - 2 tacos per serving

TOTAL PREP TIME 15 minutes

TOTAL COOKING TIME 30 minutes

NOTE: If preferred, use store-bought Mexican Adobo from Hispanic supermarkets.

SERVING SUGGESTIONS

Serve with warm corn or flour tortillas. Have guest create their own tacos with bowls of pico de gallo, guacamole, sour cream, cotija cheese, beans, radishes, lime wedges and cilantro.

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