



Fisher Meats

Pork Tenderloin Wrap with Grilled Corn Salsa

Fri Sep 19 2014, 01:59pm

adapted from Southern Living, Aug. 2014

2 ears of corn, grilled
1# pork tenderloin
1 container 16 oz fresh salsa (your favorite)
1/2 c fresh cilantro, chopped
8- 6 oz tortilla shells
1 lime, cut into wedges
garlic powder
cumin
salt & pepper

-cut the pork into bite size pieces and season with salt, pepper, garlic, & a dash of cumin
-cook over med-hi heat with about 2 tbs of oil, until cooked through (or you can grill in a wire grill pan)
-meanwhile, cut the kernels from the cob
-mix the corn, salsa, and 1/4 cup of cilantro in a bowl
-warm the tortillas
-spoon the salsa mixture & pork into the tortillas
-top with cilantro and add lime wedge if desired