

Grilled Pork Tostadas

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Servings: 4

Preparation Time: 25 minutes

Start to Finish Time: 40 minutes

1/4 cup olive oil

1 teaspoon salt

2 teaspoons ground cumin

1/2 teaspoon cayenne pepper

1 1/2 pounds boneless pork tenderloin

2 green bell peppers, cut into large strips

2 red bell peppers, cut into large strips

1 purple onion, halved and cut into 1/2-inch-thick slices

8 corn tortillas

1 1/2 cups Mexican-blend cheese, grated

lettuce (for garnish)

salsa (for garnish)

chopped cilantro (for garnish)

guacamole (for garnish)

Preheat the grill to medium.

In a bowl, combine the oil, salt, cumin and cayenne. Brush on the pork and vegetables.

Grill pork, covered, for 15 to 20 minutes (150 degrees for medium-rare). Slice into thin strips.

Grill the vegetables, covered, for about 10 minutes, turning often.

Grill the tortillas for 30 seconds or until crisp. Divide the pork and vegetables among the tortillas and sprinkle with cheese.

Place the tortillas on a grill rack, cheese side up. Grill for 1 minute or until the cheese melts.

Serve with the lettuce, salsa, cilantro and guacamole.

Per Serving (excluding unknown items): 277 Calories; 15g Fat (47.3% calories from fat); 4g Protein; 34g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 618mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 3 Fat.