

# Grilled Pork Tacos with Pineapple Salsa

Yield: 4 min  
Total Time: 140 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-mexican-pork-tacos-with-pork-loin-recipe>

## Ingredients:

- pork Pineapple-Chipotle
- 1/4 cup pineapple juice
- 2 tablespoons olive oil
- 1 tablespoon honey
- 2 cloves garlic finely minced
- 3 tablespoons chipotle powder
- 2 teaspoons Mexican oregano dried
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1 pound boneless pork chops thick-cut, sirloin or loin
- pineapple salsa Grilled
- 1/2 fresh pineapple cored and cut into thick spears
- 1/4 cup chopped fresh cilantro roughly
- 1/4 cup diced red onion finely
- 1 hot chili pepper finely minced
- 1 tablespoon lime juice
- 1/4 teaspoon salt
- 8 corn tortillas small, warmed
- lime wedges
- cilantro sprigs
- red onions Pickled
- hot sauce optional

## Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 54 grams

3. Cholesterol: 95 milligrams
  4. Fat: 19 grams
  5. Fiber: 8 grams
  6. Protein: 37 grams
  7. SaturatedFat: 4 grams
  8. Sodium: 1000 milligrams
  9. Sugar: 21 grams
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