



# Al pastor tacos

## Ingredients

- 24 tortillas made with MASECA® corn masa flour
- 4 tablespoons of oil
- 2.2 pounds of pork tenderloin with al pastor marinade
- 1 cup of grilled pineapple, sliced
- ½ onion, minced
- ½ cup of cilantro, minced
- 2 limes, cut in halves
- Salt to taste
- Spicy salsa

## Preparation

1. Heat a griddle at medium heat with oil.
2. Add the marinated pork tenderloin and cook. When ready, cut in thin slices.
3. Grill the pineapple slices and cut into small cubes.
4. Heat the tortillas made with MASECA® corn masa flour. Add marinated pork and form the tacos.  
Serve with grilled pineapple, cilantro, onion, lime, and salsa.