



## **Fisher Meats**

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### **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