

Chipotle Pork and Grilled Pineapple Tacos



* Recipe courtesy of Weber Australia

Ingredients

For the Marinade

- 2 tbsp chipotle chillies in adobo sauce- see tip
- 1 tsp sea salt
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1/2 tsp freshly ground black pepper
- 2 tsp extra-virgin olive oil

For the Chipotle Mayo

- 1 tbsp chipotle chillies in adobo- see tip
- 2 tbsp mayonnaise

For the Tacos

- 500g Pork loin steaks butterflied
- 1 x 440g tin pineapple rings (or fresh pineapple)
- 1 lime, halved
- 8 corn tortillas
- 1 cup grated purple cabbage
- 1/2 red onion, finely sliced
- 1/2 cup loosely packed coriander leaves
- 1 red chilli, finely sliced (optional)

Directions

Step 1 – In a bowl combine all the marinade ingredients. Add the pork to the dish and toss to coat the pork in the marinade.

Step 2 – Prepare the barbecue for direct cooking over medium-high heat (210°C-250°C).

Step 3 - While the barbecue is preheating, make the chipotle mayo by combining the chipotle chillies in adobo sauce and mayonnaise in a small bowl.

Step 4 –Brush the cooking grills clean with a wire brush. Grill the pork and pineapple over direct medium-high heat, with the lid closed, for 6 to 8 minutes, turning once halfway through the cooking time, until they have caramelised grill marks and the pork is cooked through. Add the lime halves, cut



side down to the cooking grill and grill over direct medium-high heat for 2 minutes. Grill the tortillas over direct heat for 1 minute to warm through.

Step 5 – Leave the pork to rest for 5 minutes before slicing. Slice across the grain into 1cm strips. Roughly chop the grilled pineapple.

Step 6 – Assemble the tacos by topping the tortillas with red cabbage, red onion, coriander, pork and pineapple. Top with a drizzle of caramelised lime and the chipotle mayonnaise.

Recipe Tip:

Various brands of chipotle chillies in adobo sauce are either finely chopped chillies or whole chillies. If the chipotle chillies are whole, finely chop them and combine with the adobo sauce.

