

## Simple Pork Tacos with Salsa Fresca

- 4 boneless porkchops
  - 1 medium onion, thinly sliced
  - 1 red bell pepper, thinly sliced
  - 1 green bell pepper, thinly sliced
  - 2 tablespoon olive oil
  - taco seasoning
  - corn or flour tortillas
  - 1 avocado, sliced
  - La Fundidora Fresca Salsa
  - cilantro leaves
  - salt & pepper
1. Preheat a grill pan & non-stick skillet over medium-high heat. Rub the pork chops with 1 tbsp of olive oil and the taco seasoning.
  2. Add the onions & bell pepper to the non-stock skillet with 1 tbsp of olive oil. Cook over medium heat for 8-10 minutes, stirring until desired tenderness.
  3. Add the chops to the grill pan. Cook through, about 4 minutes on each side. Once cooked, slice the chops thinly.
  4. Layer the pork and sauteed veggies in each tortilla. Top with a slice of avocado, a spoonful of salsa, and a few cilantro leaves.