

Baja Pork Wraps



Ingredients

3 cloves garlic, minced
1 Tbsp / 15 mL EACH ground cumin, ground coriander and chili powder
Salt and ground black pepper to taste
2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
1 large clove garlic, minced
 $\frac{1}{2}$ tsp / 2 mL ground cumin
1 cup / 250 mL light mayonnaise
 $\frac{1}{4}$ cup / 50 mL lime juice
1 red bell pepper, cut into thin strips
 $\frac{1}{2}$ zucchini, cut into thin strips
 $\frac{1}{2}$ yellow onion, cut into thin strips
 $\frac{1}{2}$ carrot, cut into thin strips
6 large flour tortillas

Directions

1. Preheat oven to 375°F.
2. In large bowl, combine first amount of garlic with cumin, coriander, chili powder, salt and pepper. Rub on all surfaces of tenderloin.
3. Place tenderloins on foil-lined rimmed baking sheet. Roast for 25-30 minutes, or until instant-read thermometer registers 155°F.
4. Remove tenderloins from oven. Tent loosely with foil and let tenderloins rest 5 minutes. Slice into thin 3-inch long strips
5. Meanwhile, combine second amount of garlic and cumin with mayonnaise and lime juice. Cover and refrigerate until ready to serve.
6. Combine bell pepper, zucchini, onion and carrot.
7. To assemble, spread tortilla with garlic-cumin dressing.
8. Top with some of the vegetable mixture and some of the pork tenderloin strips. Fold each wrap tightly to close; cut into two segments.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 20
- **Number of Servings:** 6