

Peachy Pork Picante



Ingredients

- 1 Tbsp / 15 mL taco seasoning mix
- 2 Tbsp / 30 mL minced parsley
- 1 pork loin, centre roast, boneless, about 1 lb / 0.5 kg, cut into 1-inch / 2.5 cm cubes
- 2 tsp / 10 mL canola oil
- ½ cup / 125 mL bottled salsa
- ½ cup / 125 mL tomato juice
- ⅓ cup / 80 mL peach jam

Directions

1. In medium bowl, combine taco seasoning mix and parsley. Add pork cubes and coat with mixture.
2. In large nonstick skillet, heat oil over medium-high heat. Add pork cubes. Brown on all sides, turning occasionally.
3. Add salsa, juice and jam to skillet. Cover, reduce heat and simmer until pork cubes are tender, about 15 minutes.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 20
- **Number of Servings:** 4