

Mexican Pork

1 1-lb. pork tenderloin, trimmed of silver skin, cut into 1/2" pieces
Kosher salt
Freshly ground black pepper
2 tbs. extra-virgin olive oil
1 small white onion, sliced
1 green bell pepper, sliced
1 red bell pepper, sliced
A few dashes of Adobo all-purpose seasoning
1 16-oz. container fresh salsa (heat level of your choice)
½ cup chicken stock

Liberally season pork with Kosher salt and black pepper.

In a large Dutch oven or skillet, bring oil to a shimmer over medium-high heat. Over medium-high heat, brown the pork on all sides (about 3 minutes per side). Remove pork to a plate and set aside.

In the same pot, add the onion and bell peppers. Sauté until veggies are tender (about 8 minutes). Sprinkle on some Adobo seasoning.

Once the veggies are cooked, make a hole in the center of the pan and add in the salsa and chicken stock. Lower the heat to low and add in the pork and any juices. Partially cover and simmer for about 5 minutes or until pork is cooked through.

Serve over steamed white rice, [Easy Mexican Rice](#) (on my blog), or on its own with your choice of garnish.

Garnishes

Avocado
Sour cream
Cilantro
Red onion
Radishes
Salsa
Shredded lettuce
Tortilla strips



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