



Underberg Tacos with grilled pork

Ingredients

Serves 4

For the pork

- 4 boneless pork chops
- 100 ml rapeseed oil
- 2 cl Underberg
- 1 tbsp honey
- 15 g thyme
- 1 garlic clove
- salt, pepper

For the tortillas

- 8 small tortillas
- 2 avocados
- 1 red onion
- 1/2 bunch of radishes
- 2 roman salad hearts
- 150 g crème fraîche
- 15 g parsley
- 2 spring onions
- salt, pepper

Preparation

For the pork, peel and finely chop the garlic clove. Pluck the thyme from the twigs and chop finely. Mix garlic with rapeseed oil, Underberg, honey and thyme and season with salt and pepper. Place the pork chops in the marinade and leave them covered in the refrigerator overnight, preferably for about 6-12 hours.

Preheat the grill (approx. 180 °C). Remove the pork chops from the marinade and place them on the grill in the direct heat zone. Grill the chops for approx. 2-4 minutes on each side. For serving the meat should have a core temperature of approx. 68 °C. After grilling, allow to rest for 5 minutes, then cut into strips.

For the tacos, halve the avocados, remove the seeds and take them out of the skin with a large spoon. Cut the avocados into strips. Peel onion and cut into thin rings. Wash the salad and pluck finely. Cut spring onions into small rings and radishes into slices. Spread the tortillas with crème fraîche. Cover with avocado, pork, onions, radishes, salad, spring onions and parsley and season with salt and pepper. Roll the tortillas and serve.

Preparation time: 30 minutes (+ overnight)



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Nutritions per serving:

1165.3 kcal / 4848.3 kj

70 g carbohydrates

36,3 g protein

78,9 g fat