

## Spicy Pork-Pineapple Tacos

1 pound pork tenderloin, cut into 1/2-inch cubes  
1 (8-oz.) can pineapple tidbits in juice, drained  
1 medium onion, chopped  
1/4 cup chopped fresh cilantro  
1 tablespoon Mexican-style chili powder  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
1 teaspoon pepper  
1 teaspoon chopped garlic  
Salt and pepper  
1 tablespoon cooking oil  
6 (8-inch) soft taco-size corn or flour tortillas, warmed

### Toppings:

chopped radishes  
fresh cilantro leaves  
crumbled queso fresco  
chopped onions  
chopped jalapeño

Combine pork and next 9 ingredients in a gallon sized zip-top plastic bag. Seal and chill 4 to 24 hours. Heat cooking oil in the disk over medium-high heat. Cook pork mixture in hot oil in the cooking disk over medium-high heat, stirring often, 10 minutes or until pork is done. While pork is cooking, warm tortillas around the outside edges of the disk, turning occasionally to prevent burning. Serve mixture with warm tortillas and desired toppings.

*Variation: instead of serving the pork in warmed tortillas try it over steamed brown rice with sautéed vegetables!*