

# Mexican Street Tacos with Pork

Authentic Mexican street tacos with marinated pork, fresh tortillas, and traditional toppings. Easy recipe with bold flavors ready in 95 minutes.

75	20	95	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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## Ingredients

- 2 tbsp olive oil
- 4 clove garlic
- 1 cup onion
- 1 tbsp chili powder
- 1 tsp cumin
- 1 tsp paprika
- 1 tsp oregano
- 1 tsp cayenne pepper
- 1 tsp salt
- 1 tsp black pepper
- 2 lime juice
- 1 cup orange juice
- 1 cup cilantro (coriander)
- 12 corn tortilla

## Instructions

- 1 Make the marinade**

Combine 2 tablespoons olive oil, 4 minced garlic cloves, 1 tablespoon chili powder, 1 teaspoon cumin, 1 teaspoon smoked paprika, 1 teaspoon oregano, 1 teaspoon cayenne pepper, 1 teaspoon salt, and 1 teaspoon black pepper in a large bowl. Whisk until the spices are evenly distributed and the mixture is well combined.
- 2** Add 1 cup fresh lime juice and 1 cup fresh orange juice to the spice mixture. Whisk until the marinade is smooth and fully combined.
- 3 Marinate the pork**

Add 2 pounds sliced pork to the marinade and toss until every piece is completely coated. Cover the bowl tightly with plastic wrap and refrigerate for at least 1 hour or up to 24 hours for maximum flavor.
- 4 Cook the pork**

Heat a large skillet or grill pan over medium-high heat until hot but not smoking. Remove pork from marinade, letting excess drip off, and cook in single-layer batches for 3-4 minutes per side until browned and internal temperature reaches 63°C (145°F).
- 5** Transfer cooked pork to a cutting board and let rest for 5 minutes to redistribute juices. Slice into bite-sized strips about 1/2-inch wide.

## 6 Warm the tortillas

Heat 12 corn tortillas one at a time in a dry skillet over medium heat for 30-45 seconds per side until they develop light brown spots and become pliable. Stack and cover with a clean kitchen towel to keep warm.

## 7 Assemble and serve

Place warm tortillas on plates and divide the sliced pork evenly among them. Top each taco with diced white onion and fresh chopped cilantro, then serve immediately with lime wedges for squeezing over the tacos.

## Tips

Marinate the pork overnight in the refrigerator for maximum flavor penetration and tenderness.

Use fresh corn tortillas and warm them in a dry skillet until lightly charred for authentic texture and taste.

Cook pork in small batches to avoid overcrowding, ensuring proper browning and preventing steaming.

Let cooked pork rest for 5 minutes before slicing to retain its juices and maximize tenderness.

Dice onions finely and chop cilantro just before serving to maintain their fresh texture and bright flavors.

Serve with lime wedges on the side so each person can add their preferred amount of citrus brightness.

For extra heat, add pickled jalapeños or a drizzle of your favorite hot sauce alongside traditional toppings.

Double the marinade recipe and freeze half for quick future meals - it keeps for up to 3 months.