

Grilled Pork and Beans Taco Filling

Makes 6 servings

POINTS® value | 3 per serving

Ingredients

- Nonstick cooking spray
- 1 pound lean pork tenderloin
- 2 tsp lime juice
- 1 Tbsp chile powder
- 1 1/2 cups canned black beans, rinsed and drained
- 1/2 cup barbecue sauce
- 2 jarred roasted red bell peppers, minced
- 2 tsp dried oregano or 1 Tbsp minced oregano leaves
- 1/2 tsp salt
- 1/2 tsp freshly ground black pepper

Instructions

1. Spray the grate of the grill with nonstick cooking spray. Prepare the grill for direct, high-heat cooking.
2. Rub the tenderloin all over with lime juice, then massage chile powder onto its surface.
3. Place the tenderloin directly over the heat and grill, turning once, until an instant-read meat thermometer inserted into the thickest part of the meat registers 160°F, 12 to 14 minutes. Transfer to a cutting board and let stand at room temperature for 5 minutes.
4. Thinly slice the tenderloin, then cut the rounds into quarters or strips.
5. Place in a large bowl and toss with the beans, barbecue sauce, red pepper, oregano, salt and pepper.

- Serving Size: 3/4 cup.