

The Marv's Meats Recipe Collection #65

Pork Tenderloin Tostadas

1 whole – Pork Tenderloin
2-3 TBS – olive oil
1 can – diced tomatoes
1 can - water
¼ cup – taco seasoning
1 tsp – ground cumin
1 tsp – chili powder
½ tsp - salt
Pinch – cayenne pepper or red pepper flakes (optional)
1 16oz. can – refried beans
1 4oz. can – diced green chilis or Jalapeños
8 – corn Tostadas (such as Charra's)
2 cups – Co-jac cheese, shredded
shredded lettuce & grape tomato halves

- 1 – Cut Pork Tenderloin in half length-wise & then cut each half in half again length-wise. Cut each long piece of tenderloin into ¼ inch slices. Heat oil in a large non-stick skillet, add pork tenderloin & brown thoroughly – 8 to 10 minutes.
- 2 – Add tomatoes, water & all seasonings & bring to a low boil. Reduce heat & simmer 20-30 minutes.
- 3 – While pork/tomato mixture is reducing mix chilis/Jalapeños into refried beans in a small saucepan & warm over medium/low heat.
- 4 – Pre-heat oven to 350°
- 5 – Place 4 tostadas on a sheet pan or cookie sheet, spread refried bean/chili mixture on each, top with pork/tomato mix & a small amount of shredded Co-jac. Repeat a second layer: tostada, beans, pork & top with a generous amount of shredded cheese. Bake 10-15 minutes until cheese is melted & bubbly.
- 6 – Arrange a bed of shredded lettuce on a plate, place a tostada in the center & surround with grape tomato halves.

Serve with your favorite hot sauce, sour cream, guacamole & pickled, sliced jalapeños. Serves 4.



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