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## Red Chili Pork Tacos

Recipe By : Cooking Light  
Serving Size : 1 Preparation Time :0:00  
Categories : Main Meals

Amount	Measure	Ingredient -- Preparation Method
1	tablespoon	ancho chili powder
1	teaspoon	brown sugar
1/2	teaspoon	salt
1	pound	pork tenderloin
1	teaspoon	vegetable oil
3	cups	onion -- thinly sliced
1/2	cup	tomato -- choopped
8	teaspoons	green onion -- choopped

Preheat oven to 425. Combine forst three ingredients, rub evenly over pork. Place pork on a broiler pan coated with cooking spray. Bake at 425 for 20 minutes or until thermometer registers 160. Remove pork from oven, let sit five minutes before slicing.

While pork cooks heat oil in large skillet. Add onion, cover and cook ten minutes or until golden brown. stirring frequently. Uncover and cook one minute more stirring constantly. Fill each tac shell with a bout two ounces of pork, 3 tablespoons sauteed onion, 1 tablespoon tomato, 1 teaspoon green onion.