

Mango & corn salsa with sticky pork tortillas

Mango & corn salsa with sticky pork tortillas

Preparation 30 mins | Cooking 10 mins | Serves 4

This mango & corn salsa, sticky pork, lettuce and sour cream combination is great wrapped in the tortillas.

- 2 tbs marmalade
- 2 tbs olive oil
- 400g pork fillet, trimmed and cut into 1cm-thick slices
- 2 sweetcorn cobs, husks and silks removed
- 1 just-ripe mango
- 1 tsp finely chopped chives
- 1 tbs sweet chilli sauce
- ½ small iceberg lettuce, cut into thick wedges
- ⅓ cup reduced fat sour cream
- 8 reduced fat tortillas, warmed, to serve

STEP 1 Place marmalade and oil in a medium bowl. Season with sea salt and pepper. Mix to combine. Add pork and stir to coat. Cover and refrigerate for 20 minutes.

STEP 2 Meanwhile, to make the salsa, wash corn and place in a single layer in a shallow microwave safe dish. Cover and microwave on high for 3 minutes or until kernels are just tender. Stand for 10 minutes. Slice off corn kernels and place into a bowl. Peel mango and dice flesh. Add mango, chives and sweet chilli sauce to corn. Stir to combine. Set aside.

STEP 3 Heat a greased wok or non-stick frying pan over medium heat. Cook pork, tossing often, for 3-4 minutes until just cooked through. Transfer to a plate, cover and rest for 2 minutes. Serve pork with salsa, lettuce, sour cream and warmed tortillas.