



Grilled Pork Tenderloin with Tomato Salad and Fresh Mint

A perfect summer pairing grilled, succulent pork tenderloin bursting with curry flavor and a lively tomato salad.

Use a combination of heirloom tomatoes if you like; pick different colors purple, yellow, and bright green to dazzle the plate. If desired, lay some fresh spinach leaves under the pork to add some contrasting color and complete the entree.

INGREDIENTS

Pork Tenderloin:

2 pork tenderloins, about 1 pound each	532441	Seaboard
3 tablespoons curry powder	774058	McCormick
1 tablespoon ground cumin	774054	McCormick
Juice of 1/2 lime	029029	Packer
1/4 cup extra-virgin olive oil	779349	Roland
1/4 teaspoon sea salt	676194	Morton
1/4 teaspoon freshly ground pepper	774156	McCormick

Tomato Salad:

Juice of 1 lime	029029	Packer
1/4 cup extra-virgin olive oil	779349	Roland
1/2 teaspoon sea salt	676194	McCormick
1/2 teaspoon freshly ground pepper	774156	McCormick
1 fresh jalapeno chile, including seeds, cut into paper-thin rounds	165073	Packer
2 1/2 pounds firm but ripe heirloom tomatoes*, quartered	Special order	Packer
1/2 small red onion, cut into paper-thin wedges	151045	Packer
1/3 cup loosely packed fresh mint leaves	104045	Packer

Cooking Directions

To prepare pork, in a small bowl, stir together curry powder, cumin, lime juice, olive oil, salt and pepper to make a paste. Place pork in a small glass baking dish and spread paste over tenderloins to cover completely. Cover and refrigerate for 2 hours.

Meanwhile, make the tomato salad. In a small bowl, combine lime juice, olive oil, salt, pepper and jalapeno. In a large bowl, combine tomatoes, red onion and mint. Stir dressing and pour it over the tomato mixture. Mix gently to combine. Cover and set aside at room temperature until ready to serve.

When you're ready to cook, remove pork from the refrigerator. Place a large grill pan on two burners over medium-high heat or preheat an outdoor gas or charcoal grill. Fold a few paper towels into a thick square. Blot some oil on the paper towels and then carefully and quickly wipe the ridges of the grill pan or the hot grates of the grill to make a non-stick surface.

Put the pork on the grill and cook, turning to brown all sides, for 15 to 20 minutes until the center is rosy and the internal temperature reads 160 degrees F. when tested with an instant-read thermometer. Transfer to carving board and allow to rest for 5 minutes.

To serve, slice pork tenderloin on a slight bias into 1-inch thick pieces and arrange on warmed dinner plates. Toss salad and pile tomato salad on the side.

Serves 8