

Pork Tenderloin with Cilantro-Lime Pesto (for 6)

Recipe Cookbook: Food Associations

Chapter: National Pork Producers Council

Prep Time: 10 minutes (+ time for chilling)

Cooking Time: 20 minutes

INGREDIENTS:

1 1/2 lbs pork tenderloin
1 TBS garlic, minced
2 TBS fresh ginger, minced
1/4 cup green onion, minced
1 TBS cilantro, minced
1 teaspoon jalapeno pepper, minced
1/2 tsp fresh ground black pepper
2 TBS bottled lime juice
2 TBS olive oil
1/2 C jalapeno cheese, grated
1/4 C pine nuts, toasted

DIRECTIONS:

Cut tenderloin lengthwise almost in half. Lay out flat. Chill. Combine next 7 ingredients (garlic > lime) in food processor, pureé. Add olive oil slowly till mixture thickens. Spread half of mixture over tenderloin. Spread grated cheese over pesto. Reform tenderloin & tie to secure. Spread remaining pesto over tenderloin. Chill several hours.

Preheat oven to 400 °F. Place tenderloin on a rack in a shallow baking pan & roast firm (about 20 minutes). Remove from oven, cover & keep warm. Let rest 10 minutes, reserving all juices.

Remove string from tenderloin, cut into 8 slices. Arrange on plates. Pour any warm juices over slices. Sprinkle with toasted pine nuts to serve.

Scalloped apples make an excellent side dish with this roast.