



## Far East Grilled Pork Tenderloin with Herbed Salad

### Ingredients:

- 1 whole pork tenderloin, butterflied\*
- 6 tablespoons lime juice, divided
- 4 tablespoons soy sauce
- 1 tablespoon honey
- 1 tablespoon ketchup
- 3 tablespoons vegetable oil
- 2 teaspoons sugar
- 2 tablespoons chopped mint
- 2 tablespoons chopped cilantro
- 1/2 teaspoons crushed red pepper flakes
- 1 cucumber, seeded, thinly sliced
- 8 small radishes, cleaned and thinly sliced
- 1 bag mixed spring greens

Makes: 6 servings.

Prep Time: 1 hour

Cook Time: 8 to 10 minutes



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### Directions:

1. In large self-sealing bag combine 3 tablespoons lime juice, soy sauce and honey; add tenderloin, seal bag and toss gently to thoroughly combine.
2. Let marinate one hour in the refrigerator.
3. Meanwhile, in medium bowl whisk together the remaining lime juice, ketchup, oil, sugar, mint, cilantro and red pepper. Toss cucumbers and radishes with dressing, set aside.
4. Evenly divide greens among four dinner plates.
5. Prepare medium-hot fire in grill.
6. Remove tenderloin from marinade, discarding marinade.
7. Grill pork directly over fire for a total of 8-10 minutes, turning to brown evenly.
8. Remove pork from grill.
9. Slice thinly; layer atop greens and top with herbed salad dressing.

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*Recipe courtesy of the National Pork Board.*