



## Thai Pork Tenderloin with Grilled Vegetables

### Ingredients:

- 3/4 -1 pound pork tenderloin
- 1/4 cup soy sauce
- 3 tablespoons lime juice
- 2 tablespoons minced fresh cilantro
- 1 tablespoon brown sugar
- 1 tablespoon minced jalapeno chile\*
- 1 garlic clove, minced
- 1 tablespoon grated fresh ginger root
- 1 teaspoon sesame oil
- 2 medium zucchini, trimmed, cut lengthwise into 1/4-inch slices
- 1 yellow bell pepper, seeded, cut into 6-8 pieces
- 1 red bell pepper, seeded, cut into 6-8 pieces
- Fresh cilantro springs, for garnish

\*Wear rubber gloves when handling hot chilies.

Makes: 4 servings.

Prep Time: 30 minutes to Overnight

Cook Time: 30 minutes



## DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you

FOLD HERE



## Thai Pork Tenderloin with Grilled Vegetables

### Directions:

1. In medium bowl, combine soy sauce, lime juice, minced cilantro, brown sugar, jalapeno, garlic, grated ginger and sesame oil.
2. Reserve 4 tablespoons soy mixture, set aside.
3. Put remainder of soy mixture with tenderloin in a self-sealing plastic bag.
4. Refrigerate for 30 minutes or as long as overnight.
5. Preheat grill to medium heat.
6. Remove pork from marinade; discarding marinade.
7. Grill 8-10 minutes per side or until meat thermometer inserted in thickest part reads 155°F. (total time about 20-25 minutes)
8. Brush vegetables with reserved soy mixture and grill 4-5 minutes per side or until tender and starting to brown.
9. To serve, slice tenderloin into 3/4-inch slices.
10. Fan slices around outside edge of serving platter; place grilled vegetables in center.

*Recipe courtesy of the National Pork Board.*

Makes: 4 servings.

Prep Time: 30 minutes to Overnight

Cook Time: 30 minutes



## DROP, SWAP AND GO™

Visit [bluerhino.com](http://bluerhino.com) for grilling recipes and Rhino locations near you