



Mediterranean Grilled Tenderloin Focaccia Sandwiches

Ingredients:

- 1 whole pork tenderloin
- 1 tablespoon fresh sage
- 2 teaspoons fresh thyme leaves
- 1 teaspoon fresh marjoram leaves
- Salt and pepper, to taste
- 1 9-inch-round focaccia, sliced horizontally in half
- 6 tablespoons roasted garlic mayonnaise (Purchased or Homemade)*
- 1 4-Oz. jar roasted red pepper, drained
- 4 oz. fresh spinach leaves

Makes: 4 servings.
Prep Time: 10 minutes
Cook Time: 30 minutes

DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

FOLD HERE



Mediterranean Grilled Tenderloin Focaccia Sandwiches

Directions:

1. Prepared medium-hot fire in grill.
2. In small bowl mix together herbs, salt and pepper.
3. Rub over tenderloin.
4. Grill tenderloin over direct heat for a total of 15-20 minutes, turning to brown evenly, to an internal temperature of 155 degrees F.
5. Remove from grill, set aside.
6. Spread mayonnaise on one cut side of focaccia, top with red pepper pieces.
7. Thinly slice tenderloin and layer on top of red pepper; top with spinach leaves.
8. Close sandwich and cut into wedges to serve.

Makes: 4 servings.
Prep Time: 10 minutes
Cook Time: 30 minutes

*Roasted Garlic Mayonnaise-Homemade:

1. Roast one large head of garlic (wrap in heavy foil, place in 350 degrees F. oven for 30 minutes; let cool and squeeze garlic from skins).
2. Mix mashed garlic into 1 cup mayonnaise
3. Cover and keep refrigerated.

Recipe courtesy of the National Pork Board.

DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

