

# Coconut Curry Pork Skewers



## Ingredients

½ cup / 125 mL shredded sweetened coconut  
¼ cup / 50 mL mango chutney  
¼ cup / 50 mL honey  
2 cloves garlic, minced  
½-1 tsp / 2-5 mL curry powder  
1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg  
Canola oil for brushing  
Salt and ground black pepper

## Directions

1. Preheat oven to 350°F. Spread coconut on a baking sheet. Bake for about 5 minutes or until lightly browned, stirring once. Remove from oven; set aside. Increase oven temperature to 375°F.
2. Remove any large pieces of mango in chutney and chop into smaller pieces.
3. In small bowl, combine chutney, honey, garlic and curry powder. Reserve half of chutney mixture.
4. Brush tenderloin lightly with oil and season with salt and pepper.
5. Spread one half of chutney mixture over meat surface. Place tenderloin on parchment-lined rimmed baking sheet and roast for 25-30 minutes, or until instant-read thermometer registers 155°F.
6. Remove tenderloin from oven. Tent loosely with foil and allow tenderloin to rest 10 minutes.
7. Brush tenderloin with reserved chutney mixture. Roll in toasted coconut to coat.
8. Skewer tenderloin with lollipop sticks or wooden coffee stirrers at ½-inch intervals.
9. Slice tenderloin between skewers to make “lollipops.” Serve immediately.

## Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 20

- **Cook Time (Minutes):** 40
- **Number of Servings:** 6