

Chimichurri Pork Skewers



Ingredients

2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
6-8 cloves garlic, minced
1 ½ cups / 375 mL coarsely chopped fresh parsley
1 ½ cups / 375 mL coarsely chopped fresh cilantro
½ cup / 125 mL loosely packed fresh oregano leaves
2 Tbsp / 25 mL lime juice
1 Tbsp / 15 mL red wine vinegar
1 tsp / 5 mL sea salt
½ tsp / 2 mL ground black pepper
¼ tsp / 1 mL red pepper flakes
½ cup / 125 mL olive oil

Directions

1. Butterfly tenderloin by slicing horizontally, to but not through, opposite side. Open tenderloin as you would a book. Repeat with second tenderloin. Cover with plastic wrap.
2. With meat mallet or rolling pin, pound tenderloin to ½-inch thickness. Cut tenderloin across the grain into 1-inch wide strips. Repeat with second tenderloin. Place strips in resealable plastic bag; set aside.
3. Place garlic, parsley, cilantro, oregano, lime juice, vinegar, salt and pepper in food processor. Pulse several times until finely chopped. Transfer mixture to a medium bowl. Add red pepper flakes and olive oil. Stir to combine.
4. Add about half of the Chimichurri mixture to pork strips in bag. Seal bag. Massage to coat strips. Cover remaining mixture with plastic wrap. Set strips and reserved marinade aside for up to 1 hour at room temperature to allow flavours to combine.
5. Remove strips from marinade; discard marinade.
6. Thread strips onto metal skewers or soaked bamboo skewers. Pat pork with paper towels to remove excess marinade.
7. Preheat barbecue on high; reduce heat to medium. Grill skewers on lightly oiled grill grate 3-4 minutes per side until nicely grilled marked; do not overcook.
8. Serve with reserved Chimichurri sauce.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 6-8
- **Number of Servings:** 15-20 skewers