

Mexican Pork Tenderloin Sliders with Yogurt-Lime Sauce



Ingredients

1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg
12 cocktail or slider buns, sliced

Rub:

1 Tbsp / 15 mL packed brown sugar
2 tsp / 10 mL onion powder
1 tsp + ½ tsp / 7 mL cocoa powder
1 tsp / 5 mL garlic powder
½ tsp / 2 mL ancho chili powder
Dash EACH ground cinnamon and ground allspice

Yogurt-Lime Sauce:

½ cup / 125 mL plain yogurt
½ tsp / 2 mL lime zest
2 tsp / 10 mL lime juice
1 Tbsp / 15 mL chopped fresh cilantro

Directions

1. Preheat oven to 425°F
2. In small bowl, combine rub ingredients. Generously coat all sides of tenderloin with rub. Set aside for 30 minutes.
3. Place tenderloin on rack in roasting pan. Roast 25 minutes or until instant-read meat thermometer registers 155°F.
4. Remove tenderloin from oven onto a clean plate; let cool slightly. Slice tenderloin into 1/4-inch slices.
5. Meanwhile, in small bowl, prepare Yogurt Lime Sauce by combining ingredients until well-

blended.

6. Assemble sliders by placing two slices of pork on bottom half of each bun. Top with a dollop of Yogurt-Lime Sauce and your choice of toppings like shredded lettuce, and thinly sliced avocado, tomato and red onion. Top with remaining half of bun.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 25
- **Number of Servings:** 12