

# Santa Fe Pork Tenderloin Salad with Cilantro-Lime Vinaigrette



## Ingredients

### Pork:

1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg  
Canola oil for brushing  
Ready-to-use Tex-Mex seasoning

### Salad:

8 cups / 2L spring mix salad greens or torn romaine lettuce leaves  
1½ cups / 375 mL grape tomatoes, halved  
1-14 oz / 396 mL can black beans, drained and rinsed  
1 cup / 250 mL frozen corn kernels, thawed  
1 avocado, pitted and chopped  
1 cup / 250 mL tortilla strips or broken tortilla chips  
Shredded Tex-Mex cheese (optional)

### Cilantro-Lime Vinaigrette:

¾ cup / 175 mL canola oil  
3 Tbsp / 45 mL lime juice  
2 Tbsp / 30 mL white wine vinegar or white balsamic vinegar  
1 Tbsp / 15 mL honey  
1 tsp / 5 mL Dijon mustard  
Pinch of cayenne pepper  
Salt and ground black pepper to taste  
1 cup / 250 mL coarsely chopped fresh cilantro

## Directions

### For the pork salad:

1. With a sharp knife, butterfly pork tenderloin by slicing horizontally to, but not through,

opposite side. Open tenderloin as you would a book. Place between two sheets of plastic wrap. With meat mallet, rolling pin or heavy pan, pound tenderloin until ¼-inch thick.

2. Brush each side with canola oil and sprinkle generously with Tex-Mex seasoning. Cover and let sit 1 hour at room temperature.
3. Preheat a grill pan or skillet over medium-high heat. Cook tenderloin 5-7 minutes per side; do not overcook.
4. Remove tenderloin from heat onto a clean plate or cutting board; let cool slightly.
5. Slice tenderloin across the grain into thin slices.
6. Assemble salad ingredients, except tortilla strips and shredded cheese. Toss salad with desired amount of dressing. Refrigerate leftover dressing.
7. Arrange pork slices on salad greens.
8. Garnish with tortilla slices and shredded cheese.

#### **For the vinaigrette:**

1. In 2-cup measuring cup, whisk together all ingredients except cilantro.
2. Season with salt and pepper according to taste.
3. Stir in chopped cilantro; mix until well blended.

#### **Additional Info**

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 15
- **Number of Servings:** 4