

Peppered Pork Crostini with Mango Salsa



Ingredients

- 1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg
- 2 Tbsp / 30 mL cracked black pepper
- 1/3 cup / 80 mL light cream cheese
- 2 Tbsp / 30 mL chopped fresh cilantro
- 1/4 tsp / 1 mL salt
- 1/2 cup / 125 mL finely diced mango, fresh or frozen
- 1 tsp / 5 mL lime juice
- 1/4 tsp / 1 mL red pepper flakes
- 1 Tbsp / 15 mL chopped fresh cilantro
- 1 baguette, cut on diagonal into 1/4-inch thick slices

Directions

1. Preheat oven to 375°F.
2. Roll tenderloin in cracked pepper to coat evenly.
3. Place tenderloin on foil-lined rimmed baking sheet. Roast 25-30 minutes or until instant-read thermometer registers 155°F.
4. Remove tenderloin from oven onto a clean plate. Cool. Cover with plastic wrap and refrigerate several hours.
5. Remove tenderloin from refrigerator. Slice into 1/4-inch thick slices.
6. In small bowl, combine first amount of cilantro with cream cheese and salt until well-blended.
7. In another small bowl, combine mango, lime juice, red pepper flakes and second amount of cilantro.
8. To serve, lightly toast baguette slices and spread with a small amount of the cream cheese mixture. Top with a tenderloin slice. Spoon a dollop of mango salsa onto each serving.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 90

- **Cook Time (Minutes):** 30
- **Number of Servings:** 25-30 crostinis