

Grilled Pork in Pitas



Ingredients

2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH

¼ tsp / 1 mL EACH dried oregano leaves, dried thyme leaves, dried marjoram leaves, salt and ground black pepper

2 Tbsp / 30 mL canola oil

2 cloves garlic, minced

6 pita bread rounds, sliced in half

Topping suggestions: Shredded lettuce, tomato slices, red bell pepper strips, crumbled feta cheese, plain yogurt

Directions

1. With sharp knife, butterfly tenderloin by slicing horizontally to, but not through, opposite side. Open tenderloin as you would a book.
2. In small bowl, combine dried herbs with salt and pepper. Rub mixture onto both sides of tenderloin.
3. In another small bowl, combine oil and garlic. Brush mixture onto both sides of tenderloin.
4. Place tenderloin on plate. Cover with plastic wrap and refrigerate 2-24 hours.
5. Preheat barbecue on high; reduce heat to medium. Grill tenderloins on lightly oiled grill grate for 5-6 minutes per side; do not overcook.
6. Remove tenderloins from grill onto a clean cutting board. Slice crosswise into thin, 1 to 2-inch long strips.
7. Serve tenderloin strips in pita halves with toppings of your choosing.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 15
- **Number of Servings:** 4