

Grilled Pork Tenderloin with Citrus Salsa



Ingredients

2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
2 Tbsp / 30 mL lime juice
2 tsp / 10 mL canola oil
3 cloves garlic, minced
¼ tsp / 1 mL EACH salt and pepper

For the Salsa:

1 small orange, sectioned and chopped
¼ cup / 50 mL EACH chopped red and green pepper
1 small tomato, seeded and chopped
⅓ cup / 75 mL chopped red onion
½ jalapeno, minced
1 tsp / 5 mL dried mint, crumbled
1 tsp / 5 mL lime zest

Directions

1. Combine lime juice, oil, garlic, salt and pepper. Brush generously over all sides of pork tenderloins. Cover and refrigerate at least one hour.
2. Meanwhile, combine remaining ingredients for salsa. Let stand at room temperature for 1 hour to allow flavours to blend.
3. Preheat barbecue on high; reduce heat to medium. Grill pork on lightly oiled grill over medium heat, turning and basting occasionally, for 20 to 25 minutes or until instant-read thermometer registers 155 °F.
4. Remove tenderloins from grill onto a clean plate. Tent loosely with foil and let rest 5 minutes before slicing.
Serve with citrus salsa.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 25
- **Number of Servings:** 6