Spanish-Style Pork Kabobs



Ingredients

2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
¼ cup / 50 mL canola oil
3 Tbsp / 45 mL lemon juice
4-5 cloves garlic, pressed
1 Tbsp / 15 mL EACH ground cumin and paprika
1 tsp + ½ tsp / 7 mL dried thyme leaves
1 tsp / 5 mL ground coriander
½ tsp / 2 mL salt
¼ tsp / 1 mL EACH cayenne pepper and ground cinnamon
2 large bell peppers, seeded and cut into bite-sized pieces
1 small red onion, cut into chunks
Lemon wedges for serving

Directions

1. With sharp knife, slice tenderloins into 1 ½-inch cubes and place in resealable plastic bag.
2. In small bowl, whisk oil and lemon juice with garlic and spices. Pour mixture over cubes in bag.
3. Seal bag and refrigerate for a minimum of 2 hours or overnight.
4. Remove cubes from marinade; discard marinade. Pat cubes with paper towels to remove excess marinade.
5. Thread cubes onto metal skewers or soaked bamboo skewers, alternating meat with vegetable pieces.
6. Preheat barbecue on high; reduce heat to medium. Grill kabobs on lightly oiled grill grate for 5-7 minutes, turning occasionally; do not overcook.
7. Remove kabobs to a platter. Serve with lemon wedges.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 7

- **Number of Servings:** 6-8