

Grilled Pork Tenderloin

Ingredients

- Zest of 1 lemon
- 2 tbsp. Coconut sugar
- 2 tsp. smoked paprika
- 1 tsp. ground cumin
- 1 tsp. kosher salt
- 2 tbsp. extra-virgin olive oil
- 1 1/2 lb. pork tenderloin

For the Sauce

- 2 scallions, Use the entire scallion
- 1/2 c. fresh parsley, finely chopped
- 1/4 c. extra-virgin olive oil
- 2 cloves garlic, minced
- 3 tbsp. White balsamic vinegar OR red wine
- vinegar
- 1 tbsp. Dried oregano or 2 tbs fresh oregano
- finely chopped
- Kosher salt
- Freshly ground black pepper

Directions

1. Preheat grill to 400 degrees
2. In a small bowl, whisk lemon zest, coconut sugar, paprika, cumin, and salt. Stir in oil to create a paste.
3. Spread paste all over pork.
4. Grill pork, turning occasionally with tongs, until charred and thickest part of the meat is 145 degrees. (about 20 minutes).
5. While meat is cooking you'll make the herb sauce! In a medium bowl, stir scallions, parsley, oil, garlic, vinegar, oregano, with salt and black pepper to taste
6. Slice pork and arrange on a platter. Spoon herb sauce over top to serve and enjoy!!!

MADE WITH LOVE

by Teresa Forehand