

Peanut-Crusted Pork Tenderloin with Pineapple Cilantro Relish

Makes: 4 servings

Ingredients:

1 large bunch Fresh cilantro including stems
1/3 C Unsalted dry-roasted peanuts
1 tsp finely chopped peeled fresh ginger
1 Garlic clove
1/2 tsp Black pepper
3 Tbsp Vegetable oil
2 Tbsp Fresh lime juice
1 1/4 tsp Salt
1 tsp finely chopped fresh Serrano chile, including seeds
2 Pork Tenderloin, cleaned
3 C Chopped peeled fresh pineapple (preferably labeled "extra sweet")
2 tsp Soy sauce

Procedure:

- 1) Preheat oven to 400 degrees
- 2) Chop enough cilantro stems to measure 1/2 cup, then transfer to a food processor along with peanuts, ginger, garlic, pepper, 2 tablespoons oil, 1 tablespoon lime juice, 1 teaspoon salt, and 1/2 teaspoon chile. Process until finely chopped, about 30 seconds, then transfer to a bowl. Do not clean processor.
- 3) Pat pork dry and cut in quarters. Spread peanut mixture evenly over tops of each medallion. Place on sheet pan.
- 4) Bake pork in oven till done. (10-15 minutes)
- 5) While pork cooks, chop enough cilantro leaves to measure 1 cup, then pulse in processor along with pineapple, soy sauce, remaining tablespoon each of oil and lime juice, remaining 1/4 teaspoon salt, and remaining 1/2 teaspoon chile until combined.