

CAFE THOMPSON RECIPE

CHIPOTLE, HONEY AND LIME CITRUS- CRUSTED PORK LOIN WITH BEETS AND PARSNIP PUREE

This dish pairs a bold, citrusy pork loin with the velvety, earthy sweetness of parsnip puree. The pork is typically marinated in a blend of lime juice, honey and chipotle peppers in adobo to create a balance of smoky heat and bright acidity.

SERVES 10

INGREDIENTS

- 2 pounds pork tenderloin
- 1/2 teaspoon fresh lime, zest, grated
- 1/2 cup lime juice
- 1/4 cup honey
- 2 teaspoons salt
- 1 tablespoon cilantro, chopped
- 2 garlic cloves, minced
- 2 tablespoons breadcrumbs
- 2 teaspoons oil
- 7 ounces chipotle peppers in adobo sauce
- 4 cups water
- 3/4 pound parsnip
- 2/3 pound beets
- 1 tablespoon salt

DIRECTIONS

Preheat the oven to 350 F.

In a bowl, mix the lime zest, lime juice, honey, salt, cilantro, garlic, breadcrumb and oil to make a citrus crust.

Season the pork with the chipotle peppers and rub the citrus crust on the pork.

Put the pork chops on a sheet pan and place in the oven. Cook for 30 minutes or until the internal temperature reaches 140 F.

In a pot, bring the water to a boil and add the parsnip, beets and salt. Cook until soft and drain the water. Keep 1/2 cup of the water. Place the parsnip, beets and 1/2 cup of the water into a food processor and make a puree. Set aside and serve.

Side dishes

Baby Carrots

Cilantro-Lime Rice

