

# SPOTLIGHT RECIPE



## ROASTED LATIN-SPICED PORK TENDERLOIN WITH MANGO SALSA

### For the mango salsa

- Stir together all of the ingredients in a medium bowl. Chill.

### For the pork

- Carefully rub the outside of the tenderloin by rolling it in the Mexican seasoning laid out on a half sheet pan. Fill in any gaps by hand. Place on a rack and roast in the oven at 325 F until the internal temperature reaches 165 F, about 15 minutes. Allow to rest 5 minutes before slicing. Slice thin. Ladle the demi-glace over the pork. Top with the mango salsa.

## Ingredients

Servings: 12

For the mango salsa

- 6 ounces mango, fresh, peeled, diced
- 1 tablespoon jalapeno, minced
- 6 ounces red peppers, 1/2-inch diced
- 2/3 cup red onions, diced
- 4 tablespoons cilantro, chopped
- 4 tablespoons lime juice
- 1/4 teaspoon cumin
- 1 teaspoon salt
- 2 tablespoons olive/canola-oil blend

For the pork

- 3 pounds pork tenderloin
- 3 tablespoons Mexican seasoning, salt-free
- 1 1/2 cups mango salsa
- 12 ounces demi-glace

Side dishes

- Roasted Sweet Potatoes
- Green Beans With Garlic, Tomato And Basil

