



SPOTLIGHT RECIPE

CHIPOTLE HONEY LIME CITRUS PORK

SERVES 12

DIRECTIONS

Place the lime zest, lime juice, honey, salt and garlic in a lidded jar and shake. Pour 1/2 of the marinade into a 1-gallon resealable bag, add the chipotle and move around to combine.

Add the pork tenderloin to the bag and seal, removing as much air as possible, and place in a container to catch any leaks. Marinate in the refrigerator for 6 to 24 hours, rotating the bag halfway through the time. Place the remaining marinade in a covered container and refrigerate.

Light the grill and bring to about 450 F. Brush the grill with vegetable oil. Remove the tenderloin from the bag and place in the center of the grate. Cover and cook for 12 to 15 minutes, turning every few minutes, until the tenderloin reaches an internal temperature of 140 F.

Remove the tenderloin from the grill and let it rest for 10 minutes. Remove to a cutting board and slice. Drizzle with the reserved marinade. Garnish with the cilantro and serve with the reserved marinade on the side.

Side dishes

Brown Rice · Roasted Carrots and Broccoli

INGREDIENTS

- 1 pound whole pork tenderloin
- 1/2 teaspoon lime zest
- 1/2 cup lime juice
- 1/4 cup honey
- 1 1/2 teaspoons kosher salt
- 2 cloves garlic, minced
- 1/2 can chipotle in adobo sauce, chopped
- 1 teaspoon oil blend
- 1 tablespoon cilantro, chopped

