



Pork Tenderloin with Apricot Salsa

Makes 4-6 Servings

- 1 1/2 - 2 Lbs of Pork Tenderloin (2 small loins)
- 1 Tbsp Fabulous Fajitas
- 1 Clove of Garlic, Minced
- 2 Tbsp Balsamic Vinegar
- 2 Tbsp Honey
- 2 Limes, Juiced
- 3-4 Apricots, Pitted and Cubed
- 1 Bunch Fresh Cilantro, Chopped
- 1 Jalapeño or Serrano Pepper, Chopped
- 1/3 Cup Red Onion, Chopped

Preparation:

Let's begin by making the marinade. Combine the balsamic vinegar, honey, Fabulous Fajitas seasoning and minced garlic. Place the tenderloins in a large ziplock bag and pour marinade over the loins. A great trick to remove air from a zip lock back is to insert a strew in a corner, close almost all the way, suck our air (careful not to suck out any liquids) and zip closed. Place in fridge for 4-24 hours.

Now let's make the salsa. You can use serrano or jalapeño (serrano is spicier). Mix together the serrano/jalapeño, apricots, lime juice, cilantro and red onion. Refrigerate until ready to use.

Preheat still to medium/high heat.

Place pork tenderloins on heated grill. Cook for 5-7 minutes and turn, cook all 4 sides evenly. It should take about 20 minutes total. Use your thermometer to check that it is 150°. As always, let it rest for 10 minutes before slicing.

You can serve this with lime/cilantro rice and our prepared salsa.

Soo good!

Enjoy!