



INGREDIENTS

2 POUNDS PORK TENDERLOIN, CUT INTO STEAKS
2 TABLESPOONS OLIVE OIL
1 TABLESPOON KOSHER SALT
1 TEASPOON BLACK PEPPER

SPICY CHIMICHURRI SAUCE

½ CUP PARSLEY, CHOPPED
1 TABLESPOON LEMON PEEL, FINELY CHOPPED (OPTIONAL)
¼ CUP CILANTRO, CHOPPED
¼ TEASPOON CUMIN
½ CUP OLIVE OIL
1 TABLESPOON SHALLOT, MINCED

COOKING DIRECTIONS

Spicy Chimichurri sauce:

In a large bowl, combine all sauce ingredients and mix.

Pork tenderloin:

Add olive oil to a large sauté pan and bring to a medium high heat. Place pork tenderloin in a pan and season with salt and pepper. Sear on both sides to achieve a golden brown crust, approximately 5 minutes on each side. Once pork reaches an internal temperature between 125° to 160°F, remove from heat, slice and serve with spicy chimichurri sauce.

SERVING SUGGESTIONS

Serve with a fresh arugula salad and pair with your favorite DeLoach Vineyards Pinot Noir for a perfect meal!