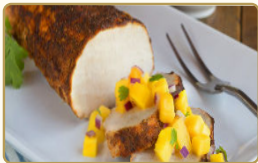




ROASTED PORK WITH MANGO SALSA



INGREDIENTS

2 TEASPOONS VEGETABLE OIL
1 TEASPOON CHILI POWDER
1 TEASPOON GARLIC POWDER
1 TEASPOON ONION POWDER
1 TEASPOON SMOKED OR REGULAR PAPRIKA
1 TEASPOON SALT, DIVIDED
½ TEASPOON GROUND BLACK PEPPER
¼ TEASPOON CAYENNE PEPPER
5-6 POUNDS BONELESS PORK LOIN

MANGO SALSA

2 CUPS PARTIALLY THAWED COARSELY CHOPPED FROZEN DOLE® MANGO CHUNKS (COARSELY CHOPPED)
1 CUP PARTIALLY THAWED COARSELY CHOPPED FROZEN DOLE® TROPICAL GOLD® PINEAPPLE CHUNKS
¼ CUP RED ONION
1 TABLESPOON CHOPPED FRESH CILANTRO
JUICE FROM 1 LIME

COOKING DIRECTIONS

Preheat oven to 375°F. Stir together oil, chili powder, garlic powder, onion powder, paprika, ½ teaspoon salt, black pepper and cayenne. Rub spice mix over pork loin; then place in roasting pan. Bake 1 hour 15-30 minutes or until internal temperature reaches 150°F. Remove from oven and let sit for 10 minutes. While pork is roasting, stir together mango, pineapple, onion, cilantro, remaining ½ teaspoon salt, and lime juice. Cover; refrigerate until serving time. Slice pork into 1/2-inch pieces and top with salsa.

SERVING SUGGESTIONS

Serve with shredded brussel sprout salad and pair with your favorite DeLoach Vineyards Pinot Noir for the perfect meal! Garnish with Dole's mango salsa!