



**Stuffed Pork Tenderloin with Chimichurri** – Introduce your grill to this crowd-pleasing Argentinian recipe for a backyard gathering that’s sure to impress. Pork tenderloin is stuffed with sautéed garlic, spinach, bell peppers, cheese and breadcrumbs, grilled and then served with a hot and tangy chimichurri sauce.

1 pork tenderloin, about 1 1/2 pounds, trimmed  
2 teaspoons extra-virgin olive oil, divided  
2 tablespoons shallot, minced  
1 garlic clove, minced  
10 ounces baby spinach, rinsed but not dried  
1 small red bell pepper, roasted, seeded and diced (3/4 cup)  
1/4 cup Parmesan cheese, grated  
3 tablespoons Italian-seasoned breadcrumbs, dry  
1/2 teaspoon salt, divided  
1/4 teaspoon pepper, divided

#### *Chimichurri*

1 cup packed coarsely chopped fresh flat-leaf parsley, including tender stems  
1/4 cup water  
2 tablespoons extra-virgin olive oil  
2 tablespoons red wine vinegar  
2 tablespoons onion, finely chopped  
1 teaspoon dried oregano  
1 garlic clove, finely chopped  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon hot pepper flakes

To make chimichurri: Process all ingredients together in blender, occasionally stopping to scrape down sides, until smooth. Transfer chimichurri to a serving bowl, set aside (makes about 1/2 cup chimichurri).

To make pork: Butterfly pork, cutting tenderloin lengthwise, stopping about a quarter inch from the bottom. Open pork, make a lengthwise cut on each meaty side, and open again so pork is about 5 inches wide.

Heat 1 teaspoon oil in medium nonstick skillet over medium heat. Add shallot and garlic and cook until shallot softens, about 1 minute. A handful at a time, stir in spinach, letting each batch wilt. Cook, stirring occasionally, until spinach is tender, about 3 minutes. Drain in sieve and let cool until easy to handle. Press hard on spinach mixture with spoon to remove excess liquid. Transfer to bowl and stir in bell pepper, cheese, breadcrumbs, 1/4 teaspoon of salt and 1/8 teaspoon of pepper. Spread filling on

pork. Roll up lengthwise and tie crosswise with kitchen twine (or unwaxed plain dental floss) in three or four places. Brush with remaining teaspoon oil and season with remaining salt and pepper.

Prepare outdoor grill for indirect and direct cooking over medium-high heat (about 400 degrees F.). Grill tenderloin over direct heat, with the lid closed, turning occasionally, until browned, 5 to 7 minutes. Move to indirect heat and continue grilling, with the lid closed, until the internal temperature is 145 degrees F. (medium rare) to 160 degrees F. (medium) on a digital meat thermometer, 17 to 22 minutes more. Remove from heat and let rest for 3 minutes.

Remove twine. Cut tenderloin crosswise into 1/2-inch slices. Serve with chimichurri on side. Leftover chimichurri can be covered and refrigerated for up to 2 days.

Yield: 4 servings

Prep Time: 20 minutes

Cook Time: 30 minutes

**Serving Suggestions:** Serve with roasted potato wedges and grilled asparagus.

**Nutritional Information per Serving**

Calories: 290

Fat: 9g

Saturated Fat: 2.5g

Cholesterol: 115mg

Sodium: 640mg

Carbohydrates: 10g

Protein: 41g

Fiber: 3g