



## **Mojo-Marinated Pork Tenderloin**

By Chef José Mendín for [PorkTeInspira.com](http://PorkTeInspira.com)

### **INGREDIENTS**

1 two-pound pork tenderloin, cut in half  
2 tablespoons olive oil

#### Mojo Marinade

1 cup orange juice  
½ cup lime juice  
4 tablespoons garlic, minced  
2 tablespoons kosher salt  
2 teaspoons cumin  
2 teaspoons oregano, dried  
1 teaspoon red pepper flakes

### **COOKING INSTRUCTIONS**

#### Mojo Marinade

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

In a large bowl, marinate the pork with the mojo mixture. Refrigerate for one hour (if marinated longer, more flavor is achieved).

Pre-heat oven to 350°F. Heat up a sauté pan and add olive oil. Sear pork tenderloin on all sides, approximately 5 minutes on each side. Place the pork on a baking sheet and put in oven until pork reaches an internal temperature between 145°F to 160°F (use a digital thermometer), about 10-15 minutes.

Serve with white rice, beans, plantains and Cuban bread.

**SERVES 4**

**TOTAL PREP TIME** 20 minutes

**TOTAL COOKING TIME** 25-30 minutes

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