



## **Pork Tenderloin with Spicy Chimichurri Sauce**

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

### **INGREDIENTS**

1 two-pound pork tenderloin, cut into steaks  
2 tablespoons olive oil  
1 tablespoon kosher salt  
1 teaspoon black pepper, ground

#### Spicy Chimichurri Sauce

½ cup parsley, chopped  
1 tablespoon lemon peel, finely chopped (optional)  
¼ cup cilantro, chopped  
¼ teaspoon ground cumin  
½ cup olive oil  
1 tablespoon shallots, minced  
½ tablespoon garlic, minced  
2 tablespoons champagne vinegar (substitute for white vinegar)  
2 teaspoons anchovies, chopped (optional)  
2 teaspoons chili flakes  
1 teaspoon kosher salt

### **COOKING INSTRUCTIONS**

#### For Spicy Chimichurri Sauce

In a large bowl, combine all ingredients and mix.

Add olive oil to a large sauté pan and bring to a medium high heat. Place pork tenderloin in pan and season with salt & pepper. Sear on both sides to achieve a golden brown crust, approximately 5 minutes on each side. Once pork reaches an internal temperature between 145°F to 160°F (use a digital thermometer), remove from heat and serve with spicy chimichurri sauce and a green salad.

**SERVES** 3-4

**TOTAL PREP TIME** 25 minutes

**TOTAL COOKING TIME** 10-15 minutes

**NOTE:** If preferred without heat, use store-bought chimichurri sauce from Hispanic supermarkets.

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