

## **Lomo de Cerdo Encebollado**

### **Pork Tenderloin Cutlets with Caramelized Onions**

1 Smithfield® Fresh Pork Tenderloin

Juice of 1 lemon

Juice of 1 orange

1/4 cup apple cider vinegar

3 tablespoons extra-virgin olive oil, divided

1 tablespoon soy sauce

2 teaspoons adobo seasoning

1/2 teaspoon dried oregano

1/4 teaspoon kosher salt

4 cloves garlic, sliced

3 yellow onions, sliced

1 fresno chile, sliced

1 shallot, sliced (optional)

1. Take out Smithfield Boneless Fresh Pork Tenderloin and Let rest up to 15 minutes.

2. Cut pork tenderloin into 4 pieces; use meat mallet to pound each out to 1/2-inch thickness. Set aside.

3. For marinade, whisk together lemon juice, orange juice, vinegar, 1 tablespoon oil, soy sauce, adobo seasoning, oregano and salt in large bowl. Stir in garlic, onions, chile, and shallot if using. Add pork tenderloin cutlets to marinade making sure they are well coated. Let marinate 30 minutes at room temperature. Remove pork from marinade and place on sheet pan; reserve marinade.

4. Strain marinade mixture. Heat 1 tablespoon oil in large skillet. Add strained onion mixture to skillet; cook, covered, over medium-high heat until onions are tender and have caramelized, about 5 minutes. Remove from skillet.

5. Heat remaining 1 tablespoon oil in skillet; add pork cutlets and cook until internal temperature reaches 145°F. to 160°F., about 4 minutes per side. Remove from skillet; let stand 3 minutes.

6. Add reserved marinade to skillet; bring to a boil over medium-high heat; cook and stir until slightly thickened. Serve pork cutlets topped with caramelized onions and drizzled with thickened marinade.

**Makes: 4 servings**

**Prep Time: 20 minutes plus 30 minutes marinade time**

**Cook Time: 17 minutes**

Serve with white rice.

Jose Mendin Recipe

©2017 Smithfield Foods