



EPICUREAN

Herb Grilled
Pork Tenderloin

Ingredients:

Olive oil
1 red pepper
1 yellow pepper
1 red onion
6 spears asparagus
1 each pork tenderloin
1 spring rosemary
1 spring sage
1 spring oregano
1 medium heirloom tomato
White truffle oil
Sea salt and fresh ground pepper



Directions:

1. Start by washing vegetables, then preheat your grill to 450°F. Next cut the sides off the pepper (remember you need to cut the veggies a little large so they do not fall through the grill grates).
2. Cut onions into thick round slices. Then break off the asparagus, mist with olive oil and season with sea salt and fresh cracked pepper.
3. Pick the herbs off of their stem, and chop fine.
4. Remove any silver skin from the pork. Season with salt, pepper, fresh herbs and drizzle with olive oil.
5. Place pork on your pre heated grill and cook until it has reached 155°F. Remove from heat and let rest.
6. Grill vegetables, (they will take about 3-5 minutes) then arrange on a platter.
6. Cut heirloom tomato into thick slices and season with salt and pepper. Place next to the vegetables on plate, then slice the pork at an angle and place on plate fanned over the vegetables. Drizzle plate with white truffle oil, garnish with a sprig of fresh herbs and enjoy.