

Pork Tenderloin with Strawberry Chimichurri

6 garlic cloves, peeled and minced
1 pint LOCAL strawberries, finely diced
1/4 cup red wine vinegar
1/2 cup finely chopped fresh flat-leaf parsley
1/2 cup finely chopped fresh oregano leaves
3 limes, juiced
1 tsp kosher salt
1 tsp whole black peppercorns, crushed
1 cup extra-virgin olive oil
2 x 1lb pork tenderloins,
trimmed of excess fat, patted dry
salt and pepper for seasoning
extra-virgin olive oil
parsley sprigs, for garnish

In a small bowl combine garlic, strawberries, vinegar, parsley, oregano, lime juice, salt and crushed peppercorn. Whisk in olive oil. Set aside at room temperature, to allow the flavors to marry.

Yield: 8 servings

Reserve 1/2 cup strawberry mixture. Put remaining strawberry mixture and pork in a sealable plastic bag and allow to marinate in the refrigerator for 30 min.

Preheat oven to 375 F
Remove pork from marinade
Season both sides with salt and pepper. Drizzle with olive oil and place in hot skillet, fry over high heat, for 4 min. per side, until seared on all sides. Transfer to oven-proof dish and bake for 15 min. until internal temperature reaches 165 F. Allow tenderloin to rest for about 5 min. then slice.

Top with strawberry mixture garnish with parsley sprigs and serve immediately.

Tip:
Use a Dutch oven or pan / skillet with all metal components for easy use on both the stove top and oven.

