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Argentinean Pork

Prep Time: 20 minutes Total Time: 1 hour 30 minutes

SERVES 4

Ingredients:

6 tablespoons olive oil, divided
1 cup fresh parsley leaves, divided
 $\frac{2}{3}$ cup fresh cilantro leaves, divided
 $\frac{1}{2}$ teaspoon ground cumin
 $\frac{1}{4}$ teaspoon crushed red pepper
1 (1-lb) pork tenderloin, rimmed
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon black pepper
Cooking Spray
1 tablespoon fresh oregano leaves
1 tablespoon fresh lemon juice
1 tablespoon sherry vinegar
2 garlic cloves, chopped
1 shallot, chopped

Steps:

1. Combine 2 tablespoons oil, $\frac{1}{4}$ cup parsley, $\frac{1}{3}$ cup cilantro, cumin, and red pepper in a shallow dish.
2. Add pork. Cover with plastic wrap, and refrigerate 1 hour, turning once.
3. Preheat grill to medium-high.
4. Sprinkle pork with $\frac{1}{2}$ teaspoon salt and black pepper. Place pork on a grill rack coated with cooking spray; grill 8 minutes. Turn pork over; grill 7 minutes or until a thermometer registers 145°. Remove pork from grill. Let stand 5 minutes. Slice pork crosswise.
5. Combine remaining $\frac{3}{4}$ cup parsley, $\frac{1}{3}$ cup cilantro, $\frac{1}{4}$ teaspoon salt, oregano, and remaining ingredients in a food processor; pulse 10 times.
6. Drizzle $\frac{1}{4}$ cup oil through food chute with food processor on. Serve with pork.