



Grilled Pork Tenderloin with Squash Medley

Prep Time: 10 minutes Cook Time: 32 minutes

SERVES 4

Ingredients:

- 1 (1-lb.) pork tenderloin
- 2 tsp. salt, divided
- ¼ tsp. pepper, divided
- 2 tbsp. Dijon mustard
- 1 tbsp. chopped fresh thyme
- 1 tbsp. olive oil
- 1 tbsp. honey
- 1 garlic clove, minced
- 2 yellow squash
- 2 zucchini
- 1 tsp. olive oil
- 1 tsp. fresh thyme leaves

Prepare 1 (24-oz.) package frozen steam-and-mash potatoes according to package directions. Stir in ½ cup whipped chive-flavored cream cheese. Add pepper to taste and 2 tbsp. melted butter.

Steps:

1. Preheat grill to 350° to 400° (medium-high) heat. Remove silver skin from tenderloin, leaving a thin layer of fat.
2. Sprinkle pork with 1 tsp. salt and ½ tsp. pepper. Combine mustard and next 4 ingredients. Rub mustard mixture on pork; cover and let stand 10 minutes.
3. Preheat oven to 450°. Cut squash and zucchini into ½-inch slices; cut into half-moons. Toss with 1 tsp. olive oil and remaining 1 tsp. salt and ¼ tsp. pepper. Place on an aluminum foil-lined jelly-roll pan, and bake 20 minutes or until tender.
4. Meanwhile, grill pork, cover with grill lid, 10 to 12 minutes on each side until a meat thermometer inserted into thickest portion registers 155°. Remove from grill; cover with foil, and let stand 10 minutes. Slice pork, and serve with squash medley. Sprinkle with thyme.