

# EatAtHomeAlabama.com

## Pork Tenderloin

Prep Time: 10 minutes Cook Time: 25 minutes

SERVES 6

### Ingredients:

½ cup Orange Juice  
2 tablespoons chopped cilantro  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
3 cloves garlic, minced  
½ teaspoon crushed red pepper  
1½ lb pork tenderloin, trimmed

### Steps:

1. Combine Orange Juice, cilantro, cumin, oregano, garlic, and crushed red pepper in a large zip-top bag. Add pork; close and refrigerate 30 minutes to 4 hours.
2. Remove pork from marinade and discard marinade.
3. Grill outdoors or on sprayed grill pan for about 25 minutes or until internal temperature registers 145 degrees, turning occasionally.
4. Let rest 5 minutes before cutting on the diagonal.