



Lemony Garlic & Herb Pork Tenderloin

Ingredients

- 3 pounds Cheshire Heritage Farms Boneless Pork Loin Roast
- 1 clove Garlic
- ¼ cup of fresh parsley
- 1 tsp Lemon, zest
- 1 ¼ teaspoons Thyme, leaves
- ¼ cup Chicken broth
- 2 tablespoons Dijon mustard
- 1 tablespoons Honey
- 1 Kosher salt
- ¼ teaspoons Red pepper flakes
- ¼ cups Apple cider vinegar
- 5/16 cup Olive oil
- ¼ cup sour cream or Greek yogurt

Directions

1. Prep the lemon herb marinade & marinate the pork tenderloin: Add the lemon zest & juice, garlic, fresh herbs, olive oil, Dijon mustard, & honey to a large baking dish or resealable plastic bag. Season with 2 teaspoons kosher salt & ground black pepper or crushed red chili flakes as desired. Whisk to combine. Add the pork tenderloin to the baking dish, tossing to completely coat with the lemon herb marinade. Cover & marinate in the refrigerator for 6-12 hours.
2. Preheat the grill. About 30 minutes before you'd like to begin grilling, pull the pork tenderloin from the fridge to let it come up to room temperature as the grill preheats. Prepare the grill for 500-550 degrees F direct heat grilling.
3. Place the marinated pork tenderloin on the grill such that it's positioned perpendicular to the grill grates, shaking off any excess marinade into the baking dish. Discard excess marinade. Close the lid & grill the pork tenderloin 10-12 minutes, rotating the pork tenderloin every 3-4 minutes to ensure even cooking, or until an instant-read thermometer inserted in the center of the pork tenderloin registers an internal temperature of 145 degrees F. Transfer the pork tenderloin to a large plate or serving platter. Tent with foil & allow to rest for 3 minutes before serving.
4. Serve the grilled pork tenderloin upon resting. Carve into 1/2 inch-thick medallions & serve alongside our Roasted Butternut Squash. Enjoy!