

Grilled Pork Tenderloin with Ratatouille and Steamed Jasmine Rice

Rose Product used: Pork Tenderloin

Ingredients:

1 - 2 lb Rose Pork Tenderloin
1 tbsp cajun spice
1 tbsp chopped parsley
3 tbsp olive oil
1 tsp kosher salt
½ cup each medium diced yellow squash, eggplant, zucchini, portobello mushrooms, red bell peppers, tomatoes and leeks.
2 tbsp olive oil
2 tbsp minced garlic
¼ cup basil leaves coarsely chopped
2 cups steamed jasmine rice
½ cup crumbled goat cheese
Balsamic vinegar, optional

To make:

Combine 1 tbsp cajun spice, 1 tbsp chopped parsley, 3 tbsp olive oil, and 1 tsp kosher salt. Rub tenderloin with mixture and marinate in the refrigerator for an hour or more. Cook rice according to package directions. Place olive oil into skillet and turn on medium-high heat. Add all vegetables, garlic and cook until tender. Season to taste with salt and



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pepper. Add basil leaves and fold together gently. Grill pork to an internal temperature of 160° F, or roast in oven preheated at 350°F, about 40 minutes. Serve with crumbled goat cheese and optional balsamic vinegar.



Recipe by Chef Kenny J. Gilbert