

Pork Tenderloin with Warm Grilled Tomato Salsa

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/grilled-mexican-salsa-recipe>

Ingredients:

- 1 pound pork tenderloin
- 1/4 teaspoon kosher salt
- ground black pepper freshly
- 2 teaspoons Dijon mustard
- 1/2 teaspoon honey
- 3 plum tomatoes cut in half lengthwise
- 1/2 jalapeno pepper seeded and ribs removed, if desired
- 1 tablespoon olive oil
- 1/2 lemon
- 1 teaspoon white wine vinegar
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- ground black pepper Freshly
- 1 tablespoon mint chopped
- 1 tablespoon basil chopped
- 1 green onion thinly sliced

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 75 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 26 grams
7. SaturatedFat: 3 grams
8. Sodium: 360 milligrams
9. Sugar: 2 grams

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