

Orange Mojo Pork Tenderloin

Yield: 5 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/pork-tenderloin-indian-spices-recipe>

Ingredients:

- 1/4 cup ground cumin
- 2 tablespoons sugar
- 1 tablespoon ground coriander
- 1 1/2 teaspoons kosher salt
- 3 tablespoons freshly ground pepper
- 2 tablespoons cumin seeds
- 1 1/2 cups extra virgin olive oil
- 4 jalapeño chilies seeded and finely chopped
- 12 garlic cloves minced
- 1 teaspoon salt
- 1 teaspoon freshly ground pepper
- 3/4 cup fresh orange juice
- 1/4 cup chopped fresh cilantro
- 1/4 cup fresh oregano chopped
- 3 tablespoons sherry
- 2 pounds pork
- 2 pork tenderloins

Nutrition:

1. Calories: 920 calories
2. Carbohydrate: 21 grams
3. Cholesterol: 130 milligrams
4. Fat: 75 grams
5. Fiber: 4 grams
6. Protein: 46 grams
7. SaturatedFat: 11 grams
8. Sodium: 1370 milligrams
9. Sugar: 9 grams

Thank you for visiting our website. Hope you enjoy Orange Mojo Pork Tenderloin above. You can see more 20 pork tenderloin indian spices recipe Cook up something special! to get more great cooking ideas.