

GRILLED LEMONGRASS PORK TENDERLOIN

INGREDIENTS:

PORK

2 pork tenderloins
1 lemongrass stalk, minced
1 can coconut milk
¼ cup light brown sugar
1 tbsp fish sauce
½ cup soy sauce
4 cloves garlic, minced
1 tbsp red pepper flakes
2 limes, juiced

NOODLES

1 pack soba noodles
1 tsp sesame oil
1 red chili, thinly sliced
½ yellow bell pepper, thinly sliced
1 Persian cucumber, thinly sliced
¼ cup fresh mint leaves, chopped
¼ cup fresh cilantro leaves, chopped
¼ cup fresh basil leaves, chopped
1 tbsp peanuts, roasted and chopped

DIRECTIONS:

Cook soba noodles according to the package instructions. Drain, then rinse with cold water. Coat the noodles with sesame oil. Set aside. Preheat the grill.

Combine the lemongrass, coconut milk, brown sugar, fish sauce, soy sauce, garlic, red pepper flakes and lime juice in a bowl. Marinate the pork with two-thirds of the sauce for 30 minutes. Save the remaining sauce for the noodles. Place the marinated pork tenderloins on the grill grates. Grill for 15-20 minutes, flipping halfway, until the internal temperature has reached 140 degrees. Let rest for 10 minutes before slicing.

In a bowl, toss the cold oiled noodles with red chili, bell pepper, cucumber, mint, cilantro and basil along with remaining dressing. Top with chopped peanuts and serve with sliced pork.



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PREP: 30 MIN | COOK: 20 MIN | SERVES 6-8