

YUCATAN PORK TENDERLOIN WITH PEACH-AVOCADO SALSA

6 servings

2 pork tenderloins (about 1½ pounds total)

1 tablespoon plus 1 teaspoon Spice Islands garlic pepper seasoning

1 orange

1 lime

1 tablespoon olive oil

1 teaspoon Spice Islands oregano

SALSA:

1 fresh peach, peeled, pitted, diced

1 small avocado, pitted, diced (about ¾ cup)

1 small tomato, peeled, seeded, diced

¼ cup diced jicama

3 tablespoons chopped red onion

2 teaspoons Spiced Islands cilantro (coriander leaf), crushed

3 tablespoons fresh lime juice

¼ to ½ teaspoon Spice Islands crushed red pepper flakes

2 teaspoons olive oil

Make a lengthwise cut into tenderloin, until the loin opens like a book; do not cut all the way through. Place loins in shallow glass dish and sprinkle all over with garlic pepper seasoning, pressing into meat with fingers. Juice both orange and lime and pour juice over pork. Drizzle with olive oil; crush oregano with fingers and sprinkle over pork. Cover and set aside while preparing grill.

For the salsa: Combine in a medium bowl the diced peach, avocado, tomato, jicama, onion and cilantro. In a small bowl, whisk together red pepper, lime juice and oil; pour over salsa mixture and toss. Refrigerate until ready to serve.

Place tenderloins on grill rack over a medium-hot fire. Grill 15 to 22 minutes or until thermometer inserted in thickest part registers 155° F, turning once. Slice crosswise into ¼-inch slices. Serve topped with Peach and Avocado Salsa. Garnish with lime slices, if desired.