

# CHOPOTLE PORK TENDERLOIN

## INGREDIENTS

- 1 canned chipotle chile in adobo plus 1 teaspoon adobo sauce, (see Ingredient Note)
- 1 clove garlic, minced
- 1/2 cup orange juice
- 3 tablespoons lime juice
- 1 tablespoon red-wine vinegar
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 8 ounces pork tenderloin, (see Kitchen Tip), trimmed of fat

## PREPARATION

Combine chipotle and sauce, garlic, orange juice, lime juice, vinegar, oregano, cumin, salt and pepper in a blender or mini food processor; blend or process until the chipotle is chopped and the mixture is relatively smooth. Pour into a sealable plastic bag, add pork and seal, squeezing out any excess air from the bag. Turn to coat with the marinade. Refrigerate at least 1 hour and up to 8 hours.

Preheat grill to high or heat a large indoor grill pan over high heat. Remove the pork from the marinade (discard marinade). Grill the pork, turning occasionally, until an instant-read thermometer inserted diagonally into the center of the meat registers 145° F, 12 to 15 minutes. Transfer the pork to a cutting board and let rest for 5 minutes before slicing.

**Make Ahead Tip:** Marinate the pork in the refrigerator for up to 8 hours.