



potatoes | avocados | fruits | vegetables | grains

fall harvest

ROASTED PORK WITH MANGO MOJO & ANCIENT GRAINS & KALE



ON-TREND: SHARABLE, CLASSICS WITH A TWIST

INGREDIENTS (8 SERVINGS)

3 lbs.	Pork Tenderloin, trimmed
1 Tbsp.	Salt, coarse
1 Tbsp.	Black Pepper, coarse cracked
1 Tbsp.	Red Pepper Flakes
16 oz.	Simple Goodness™ IQF Mango (10071179035084)
4 fl. oz.	Lime Juice
4 fl. oz.	Orange Juice
1 oz	Ginger, minced
.5 oz.	Garlic, minced
8 fl. oz.	Olive Oil
1	Jalapeno, thinly sliced with seeds
3 Tbsp.	Cilantro, fresh, chopped
40 oz.	Good Grains™ Ancient Grains and Kale Blend (10071179035046)

PREPARATION

1. Preheat the oven to 350°F. Season the tenderloins with salt, black and red peppers. Bake for 20 - 30 minutes or until 145° to 160°F. Remove from oven to rest. Prepare the **Good Grains™ Ancient Grains & Kale Blend** according to the package directions, hold warm.
2. Combine **Simple Goodness™ IQF Mango**, juices, ginger, garlic and olive oil into blender. Puree for 30- 45 seconds. Remove container from blender and fold in jalapenos and cilantro.
3. For service; line platter with grain blend, top with 1/4" sliced tenderloin and drizzle with half of the mango mojo sauce. Serve. Serve with remaining sauce on the side.

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