

Recipe

PASTURE-RAISED BBQ PORK TENDERLOIN AND SUMMERY SLAW

THE GOODS:

Serves 6

For the Tenderloin:

- 1 Bottle Primal Foods Kitchen Hawaiian BBQ Sauce
- 2 1lb Pasture-Raised Pork Tenderloins

For the Summery Slaw:

- 1 kohlrabi
- 1 large carrot
- 1 red bell pepper
- 1 large red beet (cooked and cooled)
- Spring onion or scallion
- $\frac{3}{4}$ cup Primal Foods Kitchen Mayonnaise
- 2 TBSP apple cider vinegar
- Microgreens of choice (micro cilantro pictured)
- Optional toppings: pickled red onion, avocado

THE METHOD:

To prepare the tenderloins, combine tenderloins and $\frac{3}{4}$ Primal Kitchen Foods Hawaiian BBQ bottle in a shallow bowl or plastic bag. Let marinate in the fridge for a minimum of 2 hours or up to overnight. Rotating occasionally.

Peel the kohlrabi and carrot, seed the pepper. Cut the vegetables through the beet into matchsticks and thinly slice the spring onion. Add all vegetables to a large bowl. In a small bowl, whisk the mayo, vinegar along with salt and pepper to taste. Add the mayo to the bowl with the vegetables and combine well. Fold in micro greens and $\frac{1}{2}$ of the additional toppings. Refrigerate the slaw while you prepare the tenderloins.

Heat the grill to high heat. Add the tenderloins to the grill and cook for 5 minus per side (X4) with the cover on, rotating and basting the tenderloins with additional sauce every 5 minutes. Inside should still be slightly pink as they will cook more off the grill with rest.

Remove tenderloins from the grill and cover in foil to rest and finish cooking. Once rested, slice the tenderloins into 1 inch thick slices and baste once more. Plate with slaw and remaining toppings.

Make a perfect bite with the tenderloin and the slaw in one.

Boulder Nutrition