



UNLOCK THE MAGIC OF YOUR CONVECTION KITCHEN!

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CHIPOTLE PORK TENDERLOIN WITH ROASTED GRAPES

Convection is ideal for cooking lean tender cuts of meat such as pork tenderloin. A flavorful marinade and roasting the tenderloin with grapes and a side of baked acorn squash is a recipe for an easy delicious meal.

For the best flavor, the tenderloins should be marinated for at least 2 hours or overnight. Vacuum sealing the tenderloins with the marinade will do the trick in 15 minutes. Because these tenderloins cook quickly at a moderate temperature they can be cooked directly on a rimmed baking pan.

Ingredients

3 tbsp olive oil
3 tbsp soy sauce
3 tbsp canned chipotle chilis in Adobo sauce, chopped
5 cloves garlic, minced
1 tsp ground cumin
3 tbsp chopped fresh cilantro leaves
2 pork tenderloins approx 1lb each
Red or purple grapes, cut into clusters

Preparation

Combine the first 6 ingredients in a glass dish, add the tenderloins and marinate for 2 hours or overnight.

Heat the oven in the Convection Roast or Convection Bake mode at 350°F (176°F).

Remove the tenderloins from the marinade and place them on a shallow-rimmed baking pan. Toss the grape clusters with a little olive oil and arrange them around the pork. Place the pan in the oven and cook for 15 - 20 minutes until the tenderloins are firm to the touch.

Meanwhile, pour the marinade into a small saucepan and simmer for approximately 10 minutes until it is reduced by half.

Allow the tenderloins to rest for 5 minutes before slicing. Arrange the meat on a platter with the grape clusters and drizzle with the reduced sauce.



Chipotle Pork Tenderloin with Roasted Grapes

Serves 4 - 6

WRITE YOUR NOTES: