GRILLED ZA'ATAR PORK TENDERLOIN WITH MEDITERRANEAN LENTILS

PAIRED WITH 2016 MOUNTAIN CUVÉE | YIELDS 4-6 SERVINGS

PORK TENDERLOINS

- 2 Pork Tenderloins
- 1/2 cup Mayonnaise
- 1 Tbsp Sesame Oil, toasted
- 1 Tbsp Za'atar
- 1/2 tsp. Garlic Powder
- 1/2 tsp. Smoked Paprika
- 1/4 tsp. Black Pepper
- 1/2 tsp. Kosher Salt
- 1. Trim the connective tissue off tenderloins, if necessary.
- 2. Combine the mayo, sesame oil, za'atar, garlic powder, paprika, black pepper and salt in a ziplock bag.
- 3. Add tenderloins and squish the bag to coat the tenderloins and marinate for 30 minutes (unrefrigerated).
- 4. Meanwhile, preheat grill.
- 5. Remove the tenderloins from bag and do not wipe off marinade.
- 6. Grill until internal temperature is 135°F. Rest for 5 minutes before cutting.
- 7. Serve with the Mediterranean lentils and roasted vegetables.

MEDITERRANEAN LENTILS

- 2 Tbsp Extra Virgin Olive Oil
- 1 cup Yellow Onion, finely chopped
- 1 Tbsp Garlic Clove, minced
- 1 ½ tsp Ground Coriander
- 2 tsp Ground Cumin
- 1½ tsp Sumac
- 1 tsp Crushed Red Peppers
- 2 tsp Dried Mint
- 6 cups Vegetable Broth
- 1 1/2 cups Le Puy Green Lentils, rinsed
- 2 Tbsp Lime Juice
- 1 cup Italian Parsley, chopped
- 1. In a large Dutch oven, heat the olive oil over medium-high heat.
- 2. Add the chopped onions and sauté until translucent then add the garlic, and spices.
- 3. Cook for about 2 minutes on medium heat stirring regularly.
- 4. Add the broth and lentils then increase the heat to high and bring it to a rolling boil.
- 5. Immediately reduce to a medium low heat and simmer the lentils for about 20 minutes until tender. If more liquid is needed add hot water, as needed, until lentils are tender.
- 6. Once the lentils are fully cooked, stir in the lime juice and chopped parsley. Remove from the heat and let sit covered for 5 minutes for flavors to blend.
- 7. Season with salt and pepper, as needed.