

GRILLED ZA'ATAR PORK TENDERLOIN WITH MEDITERRANEAN LENTILS

PAIRED WITH 2016 MOUNTAIN CUVÉE | YIELDS 4-6 SERVINGS

PORK TENDERLOINS

- 2 Pork Tenderloins
- ½ cup Mayonnaise
- 1 Tbsp Sesame Oil, *toasted*
- 1 Tbsp Za'atar
- ½ tsp. Garlic Powder
- ½ tsp. Smoked Paprika
- ¼ tsp. Black Pepper
- ½ 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 ½ 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.