



Grilled Pork Tenderloin with Grainy Mustard Vinaigrette

Servings: 4

Prep Time: 5min

Cook Time: 30min



Ingredients

- 340g. green beans
- 2 tbsp. olive oil, divided
- 560g pork tenderloin
- 3 tbsp. no-salt added grainy mustard
- 2 tbsp. red wine vinegar
- 1 small onion, finely chopped
- 1 tsp. mayonnaise
- 6 c. baby kale
- 470g cherry tomatoes, cut into halves

Directions

1. Toss green beans with 1 teaspoon olive oil and 1/4 teaspoon salt; arrange on one half of large sheet heavy-duty foil. Fold foil over; crimp to seal tightly. Grill, covered, on medium 20 minute.
2. Brush pork tenderloin with 2 teaspoons olive oil; season with 1/2 teaspoon each salt and pepper. Grill, covered, on medium until cooked (62°C), turning occasionally, 18 to 20 minutes. Let rest 5 minutes; slice.
3. Whisk together grainy mustard, red wine vinegar, onion, 1 tablespoon olive oil, mayonnaise and 1/4 teaspoon salt.
4. Toss baby kale and grape tomatoes with half of vinaigrette. Serve with beans, pork and remaining vinaigrette.