

# PORK TENDERLOIN WITH THREE-BERRY SALSA

Preparation: **30** minutes | Cooking: **23** minutes | Servings: **6**

## INGREDIENTS

2 pork tenderloins  
(3/4 pound each), cut  
into 3/4-inch slices  
2 shallots, thinly  
sliced  
1 medium sweet  
red pepper, finely  
chopped  
1 jalapeno pepper,  
seeded and minced  
1/2 medium red on-  
ion, finely chopped  
1 1/4 cups fresh or  
frozen blackberries,  
thawed and drained

1 1/4 cups fresh or  
frozen raspberries,  
thawed and drained  
1 cup fresh or frozen  
blueberries, thawed  
1/2 cup white wine or  
chicken stock  
1/2 cup chicken stock  
1/4 cup lime juice  
3 tablespoons minced  
fresh cilantro  
2 tablespoons olive  
oil, divided  
1 teaspoon salt  
1/2 teaspoon pepper



## INSTRUCTIONS

Place the berries, red pepper and jalapeno in a bowl; toss lightly to combine. Reserve 1 cup berry mixture for sauce. For salsa, gently stir onion, lime juice, cilantro and salt into remaining mixture; let stand 30 minutes. Meanwhile, sprinkle pork with salt and pepper. In a large skillet, heat 1 tablespoon oil over medium-high heat. Add half the pork, and cook until a thermometer inserted in pork reads 145°, 2-4 minutes on each side. Remove from pan. Repeat with remaining pork and oil. Add wine, shallots and reserved berry mixture to the pan, stirring to loosen browned bits. Bring to a boil; cook until liquid is reduced to 1 tablespoon, 4-6 minutes. Stir in stock; cook until shallots are tender, about 5 minutes longer, stirring occasionally. Return pork to pan; heat through. Serve with salsa.