



# Grecian Pork Tenderloin

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Recipe Source: [www.allrecipes.com](http://www.allrecipes.com)

## Ingredients:

- 3/4 cup fresh lime juice
- 1/4 cup olive oil
- 3 cloves garlic, sliced
- 1 tsp salt
- 3 Tbsp dried oregano leaves
- 2 (1 lb) pork tenderloins

## Steps:

- In a large heavy-duty zip-top plastic bag, combine lime juice, olive oil, garlic, salt, and oregano. Add tenderloins seal bag, and turn to coat in marinade. Marinate in the refrigerator 2-5 hours.
- Brush cold grill rack with oil and preheat grill for medium heat.
- Remove tenderloins from bag and place on grill. Discard marinade. Grill pork over medium heat for 20-30 minutes, or until a meat thermometer inserted in the thickest part registers 160°, turning once. Let stand 5-10 minutes before slicing.

*Tips from the Test Kitchen: Lemon juice can be substituted for the lime juice. For a full meal, serve over brown rice with broccoli or other vegetable. This is also a flavorful meat to use on top of salad!*

**Nutritional Facts:** per serving Calories: 232, Carbohydrates: 3 grams, Protein: 30 grams, Total Fat: 11 grams, Saturated Fat: 2 grams, Cholesterol: 83 mg, Sodium: 356 mg, Fiber: 1 grams, Total Sugars: 0 grams.