



# #MakeItGAP

## RECIPES

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## SOUTHWESTERN-STYLE GRILLED PORK TENDERLOINS

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**YIELD:** Serves 4

**INGREDIENTS:**

2 whole pork tenderloins, about 1 1/2 lbs.  
2 garlic cloves, crushed  
1 Tbsp. vegetable oil  
5 tsp. chili powder  
1 1/2 tsp. ground cumin  
1/2 tsp. onion powder  
1/2 tsp. salt  
1/2 tsp. black pepper

**PREPARATION:**

Place tenderloins in a resealable plastic bag.

In a bowl, combine remaining ingredients and pour into the bag. Coat tenderloins entirely with the mixture. Seal bag and refrigerate for 2 to 12 hours.

Heat grill to medium heat and oil the grates. Roast tenderloin for 20-30 minutes or until internal temperature reaches 160°F.

Remove tenderloins from the grill and set on a platter to rest for 8 to 10 minutes before slicing.

*Recipe adapted from [thespruceeats.com](http://thespruceeats.com)*