

Green Curry Pork Tenderloin

Pork and Marinade

¼ cup low-sodium soy sauce
Juice from 1 large orange
1 tbs. agave syrup
1 tbs. sesame oil
1 1-lb. pork tenderloin, trimmed of silver skin, cut into 1" pieces

Curry Sauce

1 tbs. extra-virgin olive oil
1 small shallot, diced (about 2 tbs.)
2 garlic cloves, minced
Zest and juice of 1 lime
1 tbs. agave syrup
14-oz. can unsweetened coconut milk
1 (4-oz.) jar Thai green curry paste
¼ cup cilantro leaves, chopped (plus more for garnish)

Mix together soy sauce, orange juice, agave, and sesame oil in the bottom of a shallow glass dish. Add pork tenderloin and toss to coat. Cover, refrigerate, and marinate for at least 8 hours or up to 1 day.

Drain the pork from the marinade (discard marinade). Heat 1 tbs. olive oil in a large Dutch oven or skillet over medium-high heat. Add in your pork tenderloin and brown on all sides (about 5 minutes total for all sides). Add in the diced shallot and sauté for an additional minute. Add in the garlic, stir, and sauté until fragrant (about 30 seconds).

Reduce the heat to medium low, and add in the lime zest, lime juice, agave syrup, coconut milk, and Thai green curry paste.

Stir until combined and simmer for 10 minutes, until sauce has thickened. Then, add in 1/4 cup chopped cilantro leaves. Garnish with more cilantro leaves, if desired.

Serve with cauliflower rice or steamed jasmine rice.



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