



Smoky Citrus Pork Tenderloin & Summer Vegetable Skillet with Sweet Potato Hash

Serves: 4–6

Ingredients

Smoky Citrus Pork Tenderloin

- 1 (1½–2 lb) pork tenderloin
- 2 tbsp olive oil
- Zest of 1 orange
- Juice of 1 lime
- 4 cloves garlic, minced
- 2 tsp smoked paprika
- 1 tsp ground cumin
- 1 tsp chili powder
- ½ tsp onion powder
- ½ tsp black pepper
- 1½ tsp 1PL8 Herb Salt™

Sweet Potato Hash

- 2 medium sweet potatoes, diced ½-inch
- 1 red onion, diced
- 2 cloves garlic, minced
- 2 tbsp olive oil
- 1 tsp smoked paprika
- ½ tsp cumin
- 1 tsp 1PL8 Herb Salt™
- Fresh cracked black pepper
- ¼ cup chopped fresh cilantro

Summer Vegetable Skillet

- 2 zucchini, sliced into half-moons
- 2 yellow squash, sliced
- 2 ears fresh sweet corn, kernels removed
- 1 cup cherry tomatoes



- 5–6 radishes, halved
- 4 green onions, sliced
- 1 tbsp olive oil
- ½ tsp smoked paprika
- ½ tsp garlic powder
- ½ tsp 1PL8 Herb Salt™

Cilantro Lime Chimichurri

- 1 cup fresh cilantro
- ½ cup fresh parsley
- 2 garlic cloves
- Juice of 2 limes
- ¼ cup olive oil
- 1 tbsp red wine vinegar
- 1 small jalapeño (optional)
- ½ tsp 1PL8 Herb Salt™
- Fresh cracked pepper

1. Pulse until slightly chunky.

Instructions

Step 1 – Marinate the Pork

Mix together:

- Olive oil
- Orange zest
- Lime juice
- Garlic
- Smoked paprika
- Cumin
- Chili powder
- Herb Salt
- Black pepper

1. Rub over the pork tenderloin.
2. Refrigerate for at least **30 minutes**.



Chef Rich Cooking Tip: Give your seasonings a few minutes to stick to the meat before cooking. They'll develop better flavor and are less likely to burn.

Step 2 – Roast the Sweet Potato Hash

1. Preheat oven to **425°F**.
2. Toss sweet potatoes and onions with olive oil and seasonings.
3. Spread onto a sheet pan.
4. Roast **25 minutes**.
5. Add garlic during the last 5 minutes.
6. Finish with fresh cilantro after roasting.

Step 3 – Cook the Pork

1. Heat a grill or cast-iron skillet over medium-high heat.
2. Pat the pork dry.
3. Cook about **4–5 minutes per side**, turning until nicely browned.
4. Continue cooking until the internal temperature reaches **145°F**.
5. Rest 10 minutes before slicing.

Chef Rich Cooking Tip: Moisture is the enemy of a beautiful crust. Pat the pork dry before it hits the pan.

Step 4 – Cook the Summer Vegetables

1. Heat olive oil in a large skillet.
2. Cook zucchini and squash for about 3 minutes.
3. Add corn and radishes.
4. Cook another 3–4 minutes.
5. Add cherry tomatoes and green onions during the final minute.
6. Season with smoked paprika and Herb Salt.
7. The vegetables should stay colorful with just a little bite.

Step 5 – Make the Chimichurri

1. Pulse all ingredients together until rustic and slightly chunky.
2. Taste.
3. Add another squeeze of lime if you'd like a brighter finish.

