

Grilled Pork Tenderloin w/Mango Salsa



-1 full pork tenderloin

-olive oil

-salt & pepper

-1.5 lbs broccoli

-1 lemon

-2 tbsp shaved Parmesan cheese

-your favorite Mango Salsa

Bring pork tenderloin to room temperature. Preheat grill to medium-high heat.

Rub tenderloin with olive oil, salt and pepper. Grill covered on medium-high heat, turning once or twice to cover all sides, until it reaches internal temperature of 145°F.

Let it rest covered to raise another 5°F internal. Add mango salsa on top. Slice before serving.

Cook broccoli by steaming for 10 minutes. When serving, squirt the juice of one lemon on and add shaved Parmesan cheese, salt & pepper. Enjoy!