

GRILLED HONEY AND ANCHO RUBBED PORK WITH BLACK BEAN SALAD

Ingredients

- 1 tbsp. honey
- 2 tsp. ancho or regular chili powder
- 1 tsp. ground cumin
- 2 tbsp. olive oil
- Salt and pepper
- 1 (1 ¼) lb. pork tenderloin
- 1 (15 oz) can black beans, rinsed
- 1 pint grape tomatoes, halved
- 3 scallions, thinly sliced
- 1 jalapeno, seeded, finely chopped
- 1 tbsp. red wine vinegar
- 2 tsp. honey
- ½ cup fresh cilantro, chopped

Instructions

Heat grill on high. In a small bowl, combine the honey, chili powder, cumin, 1 tbsp. oil, ½ tsp. salt and ¼ tsp. pepper.

Rub the spice mixture all over the pork. Place on the grill, and leave alone until pork naturally releases from the grill. Turn pork on all sides to form grill marks. Grill until the pork registers 145F, 18-22 minutes. Let rest for at least 5 minutes before slicing.

Meanwhile, in a large bowl, toss together the beans, tomatoes, scallions, jalapeno, vinegar, honey, remaining tablespoon oil, ½ tsp. salt and ¼ tsp. pepper; fold in the cilantro. Serve with the pork.

Serves 4