



Hoisin Glazed Pork Tenderloin w/ Pineapple Salsa

Ingredients:

- 1 Pork Loin – Rinsed and cleaned of excess fat
- 2 Jars Hoisin Sauce

Pineapple Salsa

- 1 Fresh Pineapple – Cleaned and Diced Small
- 1 Red Bell Pepper – Diced Small
- ¼ Cup Olive oil
- ¼ Cup Red Wine Vinegar
- 2 T Honey
- ¼ Cup Cilantro - Chopped
- Salt and Pepper to Taste

Directions:

1. Mix all ingredients for salsa in a large bowl and refrigerate.
2. Rub pork tenderloin with Hoisin sauce generously and let marinate for 20 minutes.
3. Pre-Heat Combi oven to 375° in Combi Mode.
4. Insert cooking probe into pork loin. Roast the pork in Combi mode @ 375° (Crisp and Tasty level 1) until probe reads 145°.
5. Remove pork from oven and let stand for 20 minutes before slicing.
6. Serve pineapple salsa over thinly sliced pork..