

Coffee Crusted Pork Tenderloin with Mango Chutney



Ingredients

8-10 Oz of Pork Tenderloin
2 Oz Olive Oil
Coffee Crust Mix
Mango Chutney

Roll pork tenderloin in the coffee crust making sure all sides are covered. Heat oil in a large sauté pan over high heat, and sear pork tenderloin for 1-2 minutes on each side. Finish the tenderloin in a 400 degree oven for about 10-12 minutes and the internal temperature reaches 145-160°F for pork raised in the USA. Remove from oven and rest for 3-4 minutes. Slice tenderloin at a bias, making 2 oz portions. Fan out pork on a plate and top with mango chutney.

Coffee Crust Mix

¾ Cup Ground Coffee
¼ Cup Granulated Sugar
2 TBS Kosher Salt
1 TBS Ground Pepper

Mix all ingredients in a mixing bowl and store in an airtight container until ready to use.

Mango Chutney

2 Mangos, Peeled, Small Diced
½ Red Onion, Small Diced
½ Red Bell Pepper, Small Diced
1 TBS Honey
¼ Cup Cilantro, Chopped
2 TBS Apple Cider Vinegar
Salt & Pepper to Taste

Combine all ingredients in a mixing bowl and season with salt and pepper to taste.