



## *Moroccan Spiced Pork with Date Chutney & Orange Relish*

### INGREDIENTS

- 1 tablespoon Ras el Hanout
- 3 tablespoons olive oil, divided
- 1 pork tenderloin
- Kosher salt
- Freshly ground black pepper
- 2/3 cup pitted Medjool dates cut into small pieces
- 2 tablespoons fresh orange juice
- 3 tablespoons chopped fresh cilantro plus leaves for serving
- 2 tablespoons white wine and broth

### INSTRUCTION

1. Preheat your oven at 400 degrees F.
2. Season pork tenderloin with salt, pepper, and Ras el Hanout.
3. Add about one tablespoon of oil into a pan over high heat.
4. Sear tenderloin on all sides, remove from the pan, and set aside.
5. Reduce temperature to lower medium heat. Add another tablespoon of oil and add dates, orange juice, cilantro, white wine, and broth. Stir.
6. Place tenderloin back in the pan and cook in the oven for about 15 to 20 minutes, or until internal temperature reaches 145 degrees F.
7. Remove tenderloin from the lauce, let it rest for about 7 minutes.
8. Slice pork into medallions, dress with pan sauce, and garnish with reserved cilantro leaves.

### WINE PAIRING

Domaine Carneros  
2018 Brut Rosé