

CHEF SARA RHODES

PORK TENDERLOIN SALAD WITH STRAWBERRIES

1 whole pork tenderloin, butterflied and pounded
Smoked paprika, salt and pepper
1 Tbsp. Dijon mustard
1 ½ tsp. honey
3 Tbsp. Strawberry Champagne vinegar
Herbs de Provence, salt and pepper
3 cups baby arugula
3 cups spring mix
½ cup finely chopped red pepper
½ cup red onion, julienne
½ cup Kalamata olives, sliced in half
1 cup strawberries, hulled and quartered
½ cup roasted and salted pistachios
¾ cup feta cheese, crumbled

Whisk together mustard, honey, vinegar and oil. Season with salt, pepper and Herbs de Provence. Set aside.



Heat a grill or grill pan to medium high. Season the pork tenderloin with the salt, pepper and smoked paprika. Grill on each side about 5 to 7 minutes. Take off grill or pan and let rest on cutting board before slicing.

Mix the spring mix and arugula together in a bowl. Divide between 4 plates. Top with the onions, peppers, olives and strawberries. Drizzle with the vinaigrette. Top with the sliced pork. Top the pork with the feta cheese and the pistachios.