

Grilled Pork Tenderloin with Carrots and Chermoula

Ingredients:

- 1 1/2 tbsp kosher salt
- 1 tbsp paprika
- 1/2 tbsp freshly cracked black pepper
- 1 tbsp garlic powder
- 6 large carrots peeled and cut in half lengthwise
- 1/3 cup extra virgin olive oil
- 2.5 lb pork tenderloin
- ¼ cup cilantro, minced
- 2 tbsp mint leaves, minced
- 1 tsp ground cumin
- 3 garlic cloves, minced
- 1 tbsp fresh squeezed lemon juice

View the full recipe at
themodernproper.com



Cook time

20 minutes

Servings

10

Calories

266

Protein

33g