



**PREP TIME : 5 MIN**

**COOK TIME : 50 MIN**

**SERVES : 4**

**Ingredients :**

- *1/2 tsp (2 mL) chili powder*
- *1/2 tsp (2 mL) each ground cumin and ground coriander*
- *1/4 tsp (1 mL) pepper*
- *1 pork tenderloin (1-1/2 lb/750 g)*

**Sauce:**

- *1 cup (250 mL) VH<sup>®</sup> Pineapple Cooking Sauce*
- *1 tbsp (15 mL) chili sauce*
- *4 cloves garlic, minced*
- *1-1/2 tsp (7 mL) chili powder*
- *1/4 tsp (1 mL) pepper*
- *fresh basil leaves, use for garnish*

**Directions :**

- 1. Preheat oven to 375°F (180°C). In small bowl, combine chili powder, ground cumin, coriander and pepper. Rub all over tenderloin. Let stand on foil lined baking sheet for 20 minutes.*
- 2. Meanwhile, in separate bowl, stir together VH<sup>®</sup> Pineapple Cooking Sauce, chili sauce, garlic, chili powder and pepper.*
- 3. Pour sauce all over tenderloin. Bake in center of preheated oven until just a hint of pink*



## Al Fresco Pork

*remains, 35 to 45 minutes. Slice thinly. Garnish with fresh basil leaves.*

**TIPS:**

*If time is at a premium, simply use 1 tbsp (15 mL) bottled, pre-minced garlic cloves.*

*Roast up cubed potatoes and sliced red and orange peppers for the perfect accompaniment to this island inspired meal.*

*For extra zest feel free to add a teaspoon of horseradish to the pineapple sauce.*