

# Grilled Vanilla Almond Pork Tenderloin



Total Time: 60 mins

Portions: 4-4 Portions

## Ingredients

### Meat

**30 ml** Light in Colour Olive Oil  
**2 tsp** Taylor & Colledge Almond Extract  
**Clove** Garlic minced  
**1 tbsp** Honey  
**1 tsp** ground black pepper

### Salad

**70 g** Rocket  
**30 g** watercress  
**1** Parsley fresh, chopped  
**60 g** Pomegranate Seeds  
**1** Red Onion medium thinly sliced  
**40 g** Almonds whole, raw  
**70 ml** Olive Oil  
**30 ml** White Wine Vinegar  
**1 tbsp** Honey  
**pinch** Salt  
**pinch** ground black pepper

## Preparation

1. In a bowl, combine olive oil, Taylor & Colledge Almond Extract, garlic, honey, black pepper, and salt. Whisk well. Add trimmed pork tenderloin and coat thoroughly. Marinate for at least 30 minutes (up to 2 hours) in the fridge.
2. While the pork marinates, prepare the wild herb salad. In a large bowl, toss together arugula, watercress, chopped parsley, pomegranate seeds, and thinly sliced red onion. Set aside for dressing.
3. Prepare the almonds by toasting them in a pan until golden brown. Once they start to release their aroma, they're ready. Let them cool, then roughly chop them.
4. Grill the marinated pork tenderloin for about 12–14 minutes, turning occasionally to achieve a golden brown crust and an internal temperature of 65°C. Let the pork rest for 5 minutes before slicing into medallions.
5. In a small jar, mix olive oil, vinegar, tsp honey, salt, and pepper. Shake well. Drizzle over the wild herb salad and toss gently.
6. To serve, arrange the salad on plates, scatter with roasted almonds, and top with pomegranate seeds. Place the grilled pork slices over the salad and serve immediately.