

# Our State eats

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## Grilled Pork Tenderloin Wrap

Yield: 6 servings.

### Pork:

- 1 pound pork tenderloin
- ½ cup honey mustard
- 1 teaspoon ground cumin
- 1 teaspoon ground chili powder

### Slaw:

- 3 tablespoons mayonnaise
- Juice from 2 limes
- 2 tablespoons of honey
- 1 teaspoon salt
- 1 small head of cabbage, shredded
- 1 red bell pepper, sliced lengthwise into thin strips
- 1 sweet onion, cut in half and sliced thin
- ½ cup fresh cilantro, chopped
- 2 cups of sweet frozen corn, thawed
- 1 jalapeño pepper, seeded and diced
- 6 (10-inch) flour tortillas
- Cilantro (for garnish)
- Texas Pete or other hot sauce
- Pork rinds, crushed (optional)

**For the pork:** In a small bowl, mix together honey mustard, cumin, and chili powder. Rub mixture evenly over tenderloin. Place tenderloin in a Ziploc bag and marinate in refrigerator for 30 minutes to 1 hour.

Preheat grill to medium to medium-high heat, 10 to 15 minutes. Make sure grill grate is cleaned and oiled. Remove tenderloin from bag and place on a baking sheet to rest at room temperature while grill is heating.

Place tenderloin on grill and close the lid. Grill for 7 minutes. After 7 minutes, open the grill, flip tenderloin over and continue cooking for an additional 7 minutes with grill lid closed. With the lid closed, turn off heat and allow pork to cook with residual



heat for an additional 5 minutes. Check temperature at the thickest part of the pork, which should read 145°.

Remove pork from grill and place on a clean baking sheet. Cover with foil. Allow pork to rest at room temperature for 5 minutes before slicing.

**For the slaw:** In a small mixing bowl, whisk together mayonnaise, lime juice, honey, and salt. In a large mixing bowl, combine shredded cabbage, red pepper, onion, cilantro, corn, and jalapeño. Pour dressing over cabbage mixture and toss until all ingredients are coated with dressing. Taste and adjust salt.

**To assemble:** Wrap tortillas in foil and warm in the oven for about 5 minutes. Slice pork and place a few strips in the center of each tortilla. Top with slaw. Add cilantro, Texas Pete, and pork rinds. Fold in the ends and roll. Use parchment paper to wrap sandwiches if serving a crowd or traveling.

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