



**Adobo Rubbed Pork tenderloin with Black Bean Pico De Gallo** *(adapted from epicurious.com)*

1 pork tenderloin, butterflied

3 tablespoons paprika

1 tablespoon coarse ground black pepper

1 tablespoon sea salt

1 tablespoon chili powder

1 tablespoon brown sugar

1/4 teaspoon cayenne pepper

Combine spice mix and rub into both sides of pork tenderloin. Refrigerate covered for several hours but allow to sit at room temperature for 20 minutes before grilling. Grill 8 minutes per side over medium hot coals. Allow to rest 5 minutes before slicing. Serve with pico de gallo.

**Pico de Gallo**

1 16 ounce can black beans, rinsed and drained

2 cups mini pearl tomatoes, quartered

1/2 cup diced red onion

1/2 cup chopped cilantro

1 large jalapeno, chopped

2 tablespoons fresh lime juice

1-1/2 teaspoons chili powder

Salt to taste

Combine ingredients together and chill until serving time.