



**SERVING UP**

*Savings!*

**weis**

**SERVES 4 for \$3**  
**PER SERVING**

## Pork Tenderloin and Mandarin Orange Salad

### KEY INGREDIENT SHOPPING LIST

- 1 lb. Swift All-Natural Whole Pork Tenderloin .....lb \$3.99
- 1 (15 ounce) can Weis Quality Mandarin Oranges .....75¢
- 1 (8 ounce) package Fresh Express Field Greens Salad Mix .....\$3.49 BOGO
- 1 (16 ounce) bottle Ken's Lite Balsamic Vinaigrette .....\$2.49 BOGO

### **PRICES EFFECTIVE 6-18-09 THROUGH 6-24-09**

- 1 lb. Swift All-Natural Whole Pork Tenderloin
- 1 cup Weis Quality Mandarin Oranges, drained
- 1 (8 ounce) package Fresh Express Field Greens Salad Mix
- 1 1/3 cup Ken's Lite Balsamic Vinaigrette, divided

### INSTRUCTIONS:

Pour balsamic vinaigrette in a re-sealable plastic bag and marinate pork tenderloin for at least 30 minutes in the refrigerator. Spray cool grill with cooking spray specially designed for grilling. Pre-heat grill to medium-high heat and grill pork, turning occasionally, for 25 minutes or until minimal internal temperature reads 160°F. Remove pork from grill and allow it to cool slightly before slicing to retain juices.

Place salad greens on 4 dinner plates. Top with grilled pork and mandarin orange slices. Drizzle with vinaigrette.

Serving Suggestion: Garnish with lightly toasted pecans and bleu cheese crumbles.

Recipe and image adapted from the National Pork Board.

