

BULGUR PORK TOMATILLO PLATTER

(from the Bewitching Kitchen, inspired by many sources)

for pork:

1 pork tenderloin, trimmed
2 tablespoons olive oil
2 tablespoons soy sauce
1 tablespoon honey
salt and pepper to taste

for veggies:

1 tablespoon olive oil
6 oz asparagus stalks, cut in pieces
1 yellow or orange bell pepper, sliced thinly
splash of water
salt and pepper to taste

to serve:

1 cup bulgur wheat
tomatillo salsa (store-bought)
blood orange segments (or regular orange)

Marinate the pork. Mix olive oil, soy sauce, honey, salt and pepper, emulsify with a whisk. Cover the pork with it and leave for several hours in the fridge. I like to butterfly the pork tenderloin, but you can leave it whole. Grill the pork to your liking, when butterflied I like to grill it for a total of 16-18 minutes. We do not like pork pink in the center, so do as you prefer.

Cook the bulgur in 2 cups slightly salted water, boil, reduce to simmer, cover and cook for 5 to 10 minutes, until water is absorbed and grain is cooked. Reserve.

Heat the final tablespoon of olive oil in a large non-stick skillet. Add asparagus, bell pepper, water, salt and pepper. Cover, and cook for 2 minutes, then remove the lid, increase the heat and cook until the bell pepper starts to get some golden color.

Assemble the dish. Place the cooked bulgur on a platter, top with the cooked veggies. Cut slices of the grilled pork and arrange on top. Add orange segments, and drizzle a nice amount of tomatillo salsa all over the dish. You can process the salsa in a small food processor to make it smooth, or use it straight from the bottle.