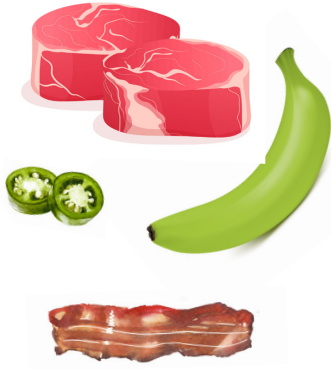


PORK



Chili-Rubbed Pork Tenderloin with Cilantro Chimichurri and Tostones

and

Asian Fusion Bowls

Produce

Avocado, 1
Cilantro, 1 ¼ bunches
Garlic cloves, 4
Jalapeño peppers, 2
Lemon, 1
Mango, 1 large
Parsley, ½ bunch
Plantains, almost-ripe, 2
Shallot, 1

Meat

Bacon, 8 ounces
Pork, 2 (1-pound) tenderloins

Pantry

Ghee, 1 tablespoon *may substitute 1
tablespoon salted butter
Olive oil, extra-virgin, 7.7 fluid ounces
(¼ cup, plus 1/3 cup, plus 1 tablespoon)
Quinoa, tricolor, dried, 6.3 ounces (1 cup)
Sugar, brown or coconut, 2 tablespoons
Teriyaki sauce, 4 fluid ounces (½ cup)
Vinegar, red wine, 2 tablespoons

Seasonings

Chili powder, mild, 2 tablespoons
Garlic powder, 1 teaspoon
Cinnamon, ground, 1 teaspoon
Oregano, dried, 1 tablespoon
Paprika, 1 tablespoon
Sesame seeds, black, ½ teaspoon