

PORK TENDERLOIN WITH HEARTY SALAD & GARLIC BREAD



Serves:
4



Prep Time:
10-15 mins



Cook Time:
10-15 mins



INGREDIENTS

BBQ Pork Tenderloin or Sweet Chili Lime Pork Tenderloin	1
small Italian loaf of bread	1
softened butter	2 tbsp
cloves garlic, minced	2
head leaf lettuce, washed and torn	1
red kidney beans, rinsed & drained	1 can
seedless cucumber, chopped	1/2
tomatoes, chopped	3
salad dressing	

CHOOSE YOUR FLAVOR!

Use your choice of BBQ Pork Tenderloin or Sweet Chili Lime Pork Tenderloin

COOKING INSTRUCTIONS

Cook pork tenderloin on barbecue as directed on package. Slice loaf in half lengthwise. Mix together butter and garlic; spread on both sides of cut loaf. Sandwich together both halves. Wrap in foil; place in barbecue for final 4 to 5 minutes of pork's cooking time. Toss together the final four ingredients with your favourite salad dressing. Serve pork tenderloin, sliced with garlic bread and salad. Serves 4.