



Basil-Champagne Grilled Pork Tenderloin with Grilled Peaches

Prep: 15 minutes plus marinating and standing

Grill: 25 minutes • Serves: 4

- ¼ cup Champagne or sparkling white wine
- ¼ cup plus 1 tablespoon olive oil
- 2 tablespoons chopped fresh basil plus additional leaves for garnish (optional)
- 1 tablespoon lemon zest
- 1 teaspoon kosher salt
- 1 teaspoon PICS cracked black pepper
- 1 package Market 32 pork tenderloins, trimmed (2 tenderloins, about 1¼ pounds each)
- 4 large fresh peaches, quartered and pitted

1. In small bowl, whisk Champagne, ¼ cup oil, basil, lemon zest, salt and pepper. Place pork in large zip-top plastic bag; add Champagne mixture and seal bag, pressing out excess air. Refrigerate at least 4 or up to 24 hours.

2. Prepare outdoor grill for direct grilling over medium-high heat. Remove pork from marinade and let stand at room temperature 15 minutes; discard marinade. Place pork on hot grill rack; cover and cook 25 minutes or until internal temperature reaches 140°, turning ¼ turn every 5 minutes. Transfer pork to cutting board; loosely cover with aluminum foil and let stand 10 minutes (internal temperature will rise 5 to 10° upon standing).

3. Brush peaches with remaining 1 tablespoon oil. Place peaches, cut side down, on hot grill rack; cover and cook 8 minutes or until grill marks appear, turning occasionally.

4. Slice 1 pork; serve with grilled peaches garnished with basil leaves, if desired.

5. Cover and refrigerate remaining pork tenderloin up to 3 days; use in the Lemony Pork, Kale & White Bean Fettuccine recipe.

*Approximate nutritional values per serving (not including 1 pork tenderloin):
299 Calories, 13g Fat (2g Saturated), 76mg Cholesterol,
300mg Sodium, 17g Carbohydrates, 3g Fiber, 29g Protein*