

FETTUCCHINI WITH SPINACH & MAPLE-CHILI PORK TENDERLOIN

(from the Bewitching Kitchen)

1 pork tenderloin
1/4 cup maple syrup
1 Tbs soy sauce
2 tsp ground chili pepper
fettuccini
big bunch of baby spinach
lemon zest
red pepper flakes
1 Tbs olive oil
salt and pepper

Put a large pot of salted water to boil and turn your grill on.

In a small bowl, make a little paste with maple syrup, soy sauce, and chili pepper.

In a large bowl where you will serve the pasta, mix the olive oil with red pepper flakes and lemon zest.

Cut the pork tenderloin in 1/4 inch slices, pound each very lightly with a mallet, and brush each side with the maple/chili glaze. Season with a little salt.

Place the pasta in the boiling water and start the timer.

Grill each slice of pork tenderloin for a couple of minutes, turn, and grill for 2 minutes more on the second side. Remove to a platter and keep warm.

Two minutes before the pasta is done cooking, add the baby spinach, and finish them cooking together for 2 minutes.

Reserve a little of the cooking water, drain the pasta/spinach, add them to the serving bowl, mix well to combine, add some of the cooking water if necessary. Adjust seasoning with salt and pepper.

Serve some pasta with the pork tenderloin.