

GREEN CURRY PORK TENDERLOIN

(slightly modified from [Bon Appetit](#), May 2013)

for pork marinade:

1/2 cup reduced-sodium soy sauce
1/4 cup fresh orange juice
2 tablespoons pure maple syrup
2 tablespoons toasted sesame oil
1 pork tenderloin, butterflied

for pumpkin seeds:

1 tablespoon vegetable oil
3/4 cup shelled pumpkin seeds
1/2 teaspoon cumin seeds
1 tablespoon sugar
1 tablespoon fresh lime juice
Kosher salt

for curry sauce:

3 tablespoons vegetable oil, divided
1 small shallot, chopped
2 heaping tablespoons green Thai curry paste
1 teaspoon finely grated lime zest
1 14-ounce can unsweetened coconut milk (I used light)
1/4 cup fresh cilantro leaves
1 tablespoon fresh lime juice
1 tablespoon dark brown sugar
Kosher salt, freshly ground pepper

Combine soy sauce, orange juice, maple syrup, and sesame oil in a large resealable plastic bag. Add pork and seal bag. Chill, turning occasionally, at least 8 hours or up to 1 day.

Heat oil in a large skillet over medium-high heat. Add pumpkin seeds and toast, shaking pan often, until seeds are brown, about 4 minutes. Add cumin seeds, then gradually add sugar, then lime juice, tossing constantly to coat seeds with melted sugar and juice. Transfer pumpkin seed mixture to a foil-lined baking sheet; spread out and let cool. Season with salt.

Heat 1 tablespoon oil in a medium saucepan over medium heat. Add shallot and cook, stirring often, until softened, about 3 minutes. Add curry paste and lime zest and cook, stirring constantly, until fragrant, about 1 minute. Add coconut milk and bring just to a boil, stirring and scraping up any browned bits from bottom of pan; reduce heat and simmer, stirring occasionally, until mixture is reduced by half, 10-15 minutes. Remove from heat and let cool.

Transfer coconut milk mixture to a blender. Add cilantro, lime juice, brown sugar, and 2 tablespoons water and blend until smooth. With motor running, drizzle in remaining 2 tablespoons oil and blend until creamy. Season curry sauce with salt and pepper, return to pan, and cover to keep warm.

Remove pork from marinade; pat dry. Grill pork until an instant-read thermometer inserted into the center registers 140°. Let rest 10 minutes. Slice pork and serve with curry sauce and cumin-spiced pumpkin seeds.