

## **MAPLE GRILLED PORK TENDERLOIN OVER LEMONY ZUCCHINI** *(from the Bewitching Kitchen)*

*for the pork:*

1 pound pork tenderloin, cut in 1/2 inch slices and lightly pounded  
3 tbsp maple syrup  
3 tbsp extra virgin olive oil  
1 tbsp balsamic vinegar  
1 tsp paprika  
1 tsp salt  
1/2 tsp black pepper

*for the zucchini:*

4 small zucchini, shredded on a food processor  
1 tablespoon ghee (or olive oil)  
1/4 cup slivered almonds  
salt and pepper  
juice and zest of one lemon

Make the marinade by combining all the ingredients in a small bowl. Add the pieces of pork to a plastic bag or small dish, and pour the marinade all over. Leave it in the fridge for 30 minutes to overnight.

Heat the grill. Remove the pork from the bag, letting the marinade drip off. Lightly pat the pieces with a piece of paper to avoid excessive moisture to stay on the meat. Grill the pieces to your preference, we like about 5 to 6 minutes per side on a very hot grill.

Prepare the zucchini. Heat the ghee or olive oil on a large skillet. When very hot, add the shredded zucchini, season with salt and pepper. Leave undisturbed for a couple of minutes so that the layer in contact with the skillet will get brown. Move it around gently, keeping the heat high at all times. When the zucchini is almost done, make a small opening in the center of the skillet, add the almonds, let them saute for a couple of minutes, then mix them with the zucchini. Squirt some lemon juice, add the zest, incorporate and serve immediately, with more lemon slices on the side.