

New Mexico Pork Tenderloin with Beans & Greens

For the rub:

- 1 tablespoon ground coriander
- 1 tablespoon ground cumin
- 6 tablespoons chili powder
- 1 tablespoon onion powder
- 2 teaspoons garlic powder
- 2 teaspoons dried Mexican oregano
- 2 teaspoons salt
- 1 teaspoon ground pepper (white or black)

2 to 3 pounds of pork tenderloin

For the beans & greens:

- 2 tablespoons olive oil
- 2 teaspoons minced garlic
- 4 cups fresh spinach greens, stems removed
- 2 cups cooked cannellini or white kidney beans
- 1/2 cup chicken broth
- 1 teaspoon salt
- 1/2 teaspoon ground pepper
- 2 teaspoons malt vinegar

To begin, mix the dried ingredients for the rub together. When adding the dried oregano, remember to grind it up with your fingers so you release all of that nice essence. This makes a lot of rub, so you don't have to use all of this on your tenderloin. Use as much or as little as you want, but make sure to cover the entire piece of meat.

Place the tenderloin on a large piece of plastic wrap and cover with the rub (you might want to wear rubber gloves on your hands when applying the rub). Turn the tenderloin over and make sure you get rub on all sides. When you're finished, wrap the tenderloin with the plastic wrap, and place it in your refrigerator for at least 2 hours (overnight if you want).

Remove it from the refrigerator at least 30 minutes before cooking. Grill over gas or charcoal grill until internal temperature reaches 165 degrees F. Remove from heat, and cover with foil. Allow it rest at least 5 minutes before carving or you're going to lose all those juices and end up with dry pork.

Heat a large saute pan over medium heat. Add the olive oil, and saute the garlic for 3 minutes. Add the spinach greens and cook, stirring and tossing to coat them evenly with the oil. Cook for 3 minutes, then add the chicken broth. Season with the salt and pepper.

Bring the broth to a simmer, then add the cooked beans and stir frequently. Cook for another 3 minutes, then add the malt vinegar. Stir, taste and adjust seasoning. Add more salt and pepper if you like.