

# Smoked Pork Tenderloin Wrapped in Bacon with Spicy Mango Salsa

Embark on a delightful tropical journey with this enticing recipe, featuring smoked pork tenderloin wrapped in bacon and accompanied by a zingy and flavorful spicy mango salsa. The combination of smoky bacon-wrapped pork and the refreshing mango salsa creates a burst of tropical tastes that will transport your taste buds to a sunny paradise.



PREP TIME  
15 mins

COOK TIME  
1 hr

TOTAL TIME  
1 hr 15 mins



COURSE  
Main Course

CUISINE  
American



## INGREDIENTS

### Ingredients for Spicy Mango Salsa

- 2 Ripe mangoes, peeled and diced
- ¼ cup Diced red bell pepper
- ¼ cup Diced red onion
- 1 Jalapeno, seeds removed and finely chopped
- 2 tbsp Chopped fresh cilantro
- 2 tbsp Fresh lime juice
- 1 tbsp Honey
- 1 tsp Ground cumin
- ½ tsp Kosher salt
- ¼ tsp Freshly ground black pepper

### Pork Tenderloin Ingredients

- 1 Pork tenderloin (approximately 1 to 1.5 pounds)
- 8-10 Slices of thick-cut bacon

## INSTRUCTIONS

### Spicy Mango Salsa Instructions

1. In a mixing bowl, combine the diced mangoes, red bell pepper, red onion, jalapeno, chopped cilantro, fresh lime juice, honey, ground cumin, kosher salt, and black pepper. Mix well to ensure all the flavors are evenly incorporated.
2. Refrigerate the salsa to let the flavors meld while preparing the pork.

### Pork Tenderloin Instructions

1. Trim any excess fat or silver skin from the pork tenderloin and pat it dry with paper towels.
2. Rub the pork tenderloin with olive oil and sprinkle with kosher salt and black pepper, ensuring even coverage.
3. Lay out the bacon strips on a clean surface. Place the seasoned pork tenderloin at one end of the bacon strips and roll it up tightly, enveloping the pork with the bacon. Secure the bacon ends with toothpicks or butcher's twine.



#### KEYWORD

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