

Pork Tenderloin with Molé Spice Rub



Ingredients:

- 1 pork tenderloin
- 2 acorn squash, or 1 butternut squash
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{2}$ cup water

Molé Spice Rub:

- 2 tablespoons NM Red Chile
- 2 tablespoons Kosher Salt
- 1 tablespoon brown sugar
- 1 tablespoon unsweetened cocoa
- 1 teaspoon smoked paprika
- 1 teaspoon granulated garlic
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ teaspoon cumin
- $\frac{1}{4}$ teaspoon cloves
- $\frac{1}{4}$ teaspoon black pepper

Preheat oven to 350 degrees. Mix the ingredients of the spice mixture and rub about 2 tablespoons on the pork tenderloin. Lightly oil a sheet pan and place the pork tenderloin in the center. Prepare Acorn Squash by removing seeds and cutting in wedges (if using butternut peel it, too). In a mixing bowl toss the squash with $\frac{1}{4}$ cup olive oil and arrange on

the sheet pan around the pork tenderloin and sprinkle the squash with 1 teaspoon of the spice mixture. Store remaining spice rub in an airtight container (in a cool dark space for up to 6 months). Pour $\frac{1}{4}$ cup water into the sheet pan. Bake 20-30 minutes. Pork may be done before the squash. It's ready when it reaches 145 degrees with a meat thermometer, remove pork from pan & if the squash isn't fork tender, add another $\frac{1}{4}$ cup water if needed and return to oven. The moisture helps the squash cook without drying out. Let pork rest 10-15 minutes before slicing. Serve with squash & a green salad, if desired.

Serves 4