

**Adobo-Rubbed Pork Tenderloin**  
(Makes 4 servings)

**Ingredients:**

1 tablespoon olive oil  
One 1½-pound pork tenderloin  
¼ cup *Aarón's Adobo*

**Directions:**

Rub the olive oil all over the tenderloin, then pat on the adobo. Set the tenderloin aside to marinate for 30 minutes.

Meanwhile, preheat the grill to high or preheat the broiler.

Generously season the pork with salt, then grill on all sides until an instant-read thermometer inserted into the center registers 145°F, 15 to 20 minutes. Let the pork rest for 5 minutes before slicing.