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# Turmeric Roasted Pork with Kale Salad

(adapted from [epicurious.com/pork-with-tumeric-squash-and-collard-greens](http://epicurious.com/pork-with-tumeric-squash-and-collard-greens) )

- 1 1/2 teaspoons ground turmeric
- 1 1/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground cumin
- 1 package prepared & cut Butternut Squash
- 2 Tablespoons coconut oil
- Coconut Oil Cooking Spray
- 2 small pork tenderloins (about 1 1/2 pounds total)
- 1/2 Pkg Baby Kale
- 1/4 cup Walnuts
- 3-4 Beets, roasted or jared
- 3 Tablespoons fresh lime juice
- 1 Tablespoon raw honey
- 1 tsp minced Ginger Root
- 3 1/2 teaspoons fish sauce
- 2 Tablespoons Avocado oil

Preheat oven to 425°F. Mix turmeric, salt, pepper, and cumin in a small bowl; set aside.

Toss squash pieces with 2 Tbsp. coconut oil in a large bowl. Add 1 1/2 tsp. turmeric mixture and toss to coat. Spray a rimmed baking sheet with cooking spray, and arrange squash pieces around the edges of the baking sheet. Rub the tenderloins with the remaining turmeric mixture and place on the sheet in the center of the squash pieces. Roast for 40 mins in the center of the oven.

Meanwhile, whisk lime juice, honey, ginger, fish sauce and oil in a large bowl. Add the Baby Kale and massage greens in dressing until dark green and slightly wilting. Toss in beets and walnuts. Divide salad among plates. Serve roasted squash and pork alongside.

*Note - each of the Pork, Squash and Salad are good on their own...but they are SPECTACULAR when combined all together in the same bite....*

## Wine Pairing Recommendation

I paired a nice dry well bodied Pinot Noir from Irony with this...and it was perfection. The antioxidants in the wine simply add to your immunity boosting ;-)) Cheers!!