



INGREDIENTS

- 2 tablespoons fresh ginger, peeled, grated, and divided
- 12 cloves fresh garlic, grated and divided
- 1 pork tenderloin (about 1 lb)
- Large zip-top bag
- 7 tablespoons olive oil, divided
- 2 teaspoons smoked paprika
- 2 teaspoons kosher salt, divided
- 4 ears fresh corn, husks and silks removed
- 8 tablespoons queso fresco (4 oz), crumbled and divided
- 2 limes, for juice
- 2 small jalapeño peppers, chopped
- 8 (6-inch) wooden skewers
- 8 large fresh basil leaves
- 1 cup fresh cilantro
- 1/2 cup reduced-fat mayonnaise
- 1/4 cup water

STEPS

1. Cut pork into bite-size cubes; place in zip-top bag (wash hands). Add to zip-top bag: 1 tablespoon garlic, 1 tablespoon ginger, 2 tablespoons oil, smoked paprika, and 1 teaspoon salt; toss to coat. Let stand to marinate.
2. Preheat grill (or grill pan). Remove husks and silk from corn. Place corn in microwave-safe bowl; cover and microwave on **HIGH** for 8 minutes. Meanwhile, crumble queso fresco, squeeze limes for juice (2 tablespoons), and chop jalapeños (remove seeds and membrane, if desired).
3. Thread pork onto skewers (wash hands). Coat corn with 1 tablespoon oil and 1/2 teaspoon salt. Grill pork and corn 6–8 minutes, turning occasionally, or until corn is tender and pork is 145°F.
4. Place basil leaves, cilantro, jalapeños, 2 tablespoons queso fresco, mayonnaise, lime juice, water, and remaining 1/2 teaspoon salt, 4 tablespoons oil, and 1 tablespoon each garlic and ginger in blender (or food processor); blend until smooth.

5. Remove skewers from pork. Drizzle about 2 tablespoons Ají Verde over each ear of corn; top with remaining 6 tablespoons queso fresco. Serve pork with remaining Ají Verde and corn.

NUTRITIONAL INFORMATION

CALORIES (per 1/4 recipe) 590kcal; FAT 41.00g; SAT FAT 8.00g; TRANS FAT 0.00g; CHOL 80mg; SODIUM 1020mg; CARB 26g; FIBER 3.00g; SUGARS 7g; PROTEIN 31g; CALC 15%; VIT A 0%; VIT C 0%; IRON 10%