

Recipe courtesy Melissa d'Arabian



Ten Dollar Dinners with Melissa d'Arabian is on foodnetwork.com.

MELISSA d'ARABIAN HERB-CRUSTED PORK

- 4 (4 to 6 oz.) medallions of boneless pork loin, 1 inch thick
- 1 lime, juiced
- 4 tbsp. olive or vegetable oil

Flour mixture:

- Pinch of salt
- 1 tsp. cinnamon
- 2 tsp. cumin
- ¼ tsp. cayenne pepper
- ½ cup flour

Herb crust:

- 1 sweet onion, chopped
- 2 cloves garlic, minced
- 2 tbsp. grated ginger
- ½ cup olive oil
- 1 bunch cilantro, chopped
- Zest of 1 lime

1. Preheat oven to 375 degrees. Salt and pepper the pork medallions and squeeze lime juice on all sides.

2. In a shallow dish, mix together the salt, cinnamon, cumin, cayenne and flour. Dredge pork in flour mixture.

3. Heat the oil in a sauté pan over medium-high heat, then brown the pork until golden all over. When finished, arrange in a baking dish.

4. Herb Crust: In a large sauté pan over medium heat, cook onion, garlic and ginger in olive oil for about 5 minutes. Add chopped cilantro and lime zest, then cook about 2 minutes. Press the herb crust on top of each piece of pork and bake until cooked through, about 8 minutes.