

# Dill-Crusted Pork Tenderloin With Farro, Pea, and Blistered Tomato Salad

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YieldServes 4

## Ingredients

2 garlic cloves, finely chopped  
5 tablespoons coarsely chopped dill, divided  
2 tablespoons finely grated lemon zest, divided  
3 tablespoons fresh lemon juice, divided  
6 tablespoons olive oil, divided  
2 1/2 teaspoons kosher salt, divided  
1/2 teaspoon freshly ground black pepper  
1 (1 1/2-pound) pork tenderloin  
15 cherry tomatoes  
3 cups (loosely packed) arugula (about 3 ounces)  
2 cups cooked whole farro  
3/4 cup frozen peas, thawed (about 4 ounces)  
1/2 cup (loosely packed) crumbled feta (about 2 ounces)  
Flaky sea salt (optional)

## Preparation

Preheat oven to 425°F. Mix garlic, 2 Tbsp. dill, 1 Tbsp. lemon zest, 1 Tbsp. lemon juice, 1 Tbsp. oil, 1 1/2 tsp. kosher salt, and pepper in a small bowl with a fork to create a paste. Pat pork tenderloin dry and rub with paste.

Heat 1 Tbsp. oil in a large ovenproof skillet over medium-high. Sear pork, turning occasionally, until golden brown on all sides, 10–12 minutes. Add tomatoes, then transfer to oven and roast until an instant-read thermometer inserted into the thickest part of pork registers 145°F and tomatoes are lightly blistered and softened, about 10 minutes. Transfer pork to a cutting board and let rest at least 5 minutes before slicing.

Meanwhile, whisk remaining 1/4 cup olive oil, 2 Tbsp. lemon juice, and 1 tsp. kosher salt in a medium bowl. Add arugula, farro, peas, feta, and remaining 3 Tbsp. dill and 1 Tbsp. lemon zest; toss well to combine (arugula will wilt slightly when dressed). Gently fold in roasted tomatoes. Slice pork and transfer to a platter; season with sea salt, if using. Serve with farro salad alongside.

## Do Ahead

Pork can be marinated 4 hours ahead; keep chilled. Let sit at room temperature 30 minutes before cooking.

## Cooks' Note

This recipe uses whole farro rather than the semi-pearled variety. To substitute farro, use wheat berries.