

PORK TENDERLOIN WITH RHUBARB

2 pork tenderloins (about 1 1/2 pounds total), trimmed
2 teaspoons ground cumin
1 tablespoon olive oil
Fresh cilantro sprigs
GOOD EATS Rhubarb-Onion Relish

Preheat oven to 400°F. Sprinkle pork with cumin. Season with salt and pepper. Heat oil in heavy large skillet over high heat. Add pork and brown on all sides, about 5 minutes. Transfer to roasting pan. Brush pork with 6 tablespoons Relish. Roast until thermometer inserted into center of pork registers 155°F, brushing occasionally with 6 more tablespoons chutney, about 25 minutes. Slice pork into medallions. Garnish with cilantro and serve with additional relish.