



WILD. NATURAL. SUSTAINABLE.

Grilled Venison Tenderloin with Roasted Sweet Potato Summer Salad

Prep Time: 1 hour • Yields: 2-4 servings

Ingredients:

- 1 pkg. Fossil Farms' Venison Tenderloin, 1.75 lbs.
- 2 lbs. sweet potatoes, cut into 1" chunks
- 1 cup cilantro
- 1 can of whole kernel corn
- 1 can of black beans
- Salt and black pepper to taste
- 2 radishes, cut and julienned
- 1 tbsp. pure maple syrup
- 1 tbsp. fresh lime juice
- 2 tbsp. extra-virgin olive oil
- 2 garlic cloves, minced
- ½ tsp. chili powder

Method:

1. Preheat oven to 400°F.
2. In a large bowl, whisk together olive oil, lime juice, maple syrup, garlic, and chili powder. Add sweet potatoes to bowl and toss evenly to coat potato chunks.
3. Pour on a baking sheet and spread out evenly. Roast in oven for 25-35 minutes, flipping halfway through, until sweet potatoes are almost fork tender.
4. While the sweet potatoes are roasting, toss corn, radishes, and cilantro and salt together in a large bowl.
5. Remove sweet potatoes from oven, cool for a few minutes, and then transfer to a large bowl or serving platter.
6. Preheat grill to 450°F.
7. Season venison tenderloin with salt and pepper.
8. Grill for 3-4 minutes on each side and allow to rest 5 minutes before slicing the meat against the grain.
9. Toss sweet potatoes with black beans and top with corn salsa.
10. Top sweet potato salad with venison tenderloin and garnish with cilantro. Serve and enjoy!

Equipment:

- Grill
- Oven
- Measuring spoons & cups
- Knife
- Small bowl
- Whisk
- Baking sheet
- Large bowl
- Cutting board
- Large serving plate

