Thai Pork Noodle Bowl
1 Pork tenderloin, about 1 pound

Marinade
1/4 c. soy sauce
1/4 c. chopped cilantro
3 cloves garlic, crushed
3 tbsp. brown sugar
1 tbsp. vegetable oil
1 lime, juiced

Peanut Noodles and Sauce
10 oz. pasta (spaghetti, linguini, or angel hair)
1 lime, juiced
2 cloves garlic, finely minced
1/2 c. creamy peanut butter
1 c. hot water
2 tbsp. soy sauce

Whisk together the soy sauce, cilantro, garlic, brown sugar, vegetable oil and lime juice in a bowl for the marinade.

Place the pork tenderloin in a gallon-sized zip-top plastic bag.Pour the marinade over the pork tenderloin, reserving about 1/4 cup of the marinade in the refrigerator for later use. Close, and refrigerate for at least 30 minutes and up to 4 hours.

Meanwhile, cook the pasta according to the package directions. Whisk together lime juice, garlic, peanut butter, hot water and soy sauce for the peanut sauce. Drain the pasta once cooked, and toss the pasta with the peanut noodle sauce in a large bowl. Add more soy sauce if desired.

Heat grill to medium-high heat. Remove pork tenderloin from the marinade, discarding the excess marinade. Place on grill and cover grill. Cook, turning occasionally, until browned and instant-read thermometer inserted in center of pork reads 145 degrees Fahrenheit, about 15-20 minutes. Transfer to carving board and let stand 3-5 minutes..

Transfer the grilled pork chops to a cutting board and let rest for 3 minutes before slicing against the grain.

Pour the reserved marinade over the sliced pork before serving and serve over the peanut noodles.