

The Most Awesome Port Tenderloin Ever

INGREDIENTS

- 1 package of pork tenderloins (2–2.5 lbs), there should be two small tenderloins in the package
- 6 garlic cloves, sliced in half lengthwise
- 1/4 c soy sauce
- 2 tbsp Dijon mustard
- 4 tbsp honey
- 2 tbsp orange juice
- 1 tbsp fresh rosemary, chopped
- 1 tsp pepper
- 3 tbsp olive oil



STEPS

1. Preheat your oven to 350°.
2. Spray an 11" x 17" baking dish with cooking spray.
3. Use a sharp knife to poke 6 holes along the topside of each of the tenderloins going about an inch deep.
4. Push a sliver of garlic into each hole and place the tenderloins in the baking dish.
5. In a small bowl whisk together the soy sauce, mustard, honey, juice, rosemary, pepper, and olive oil.
6. Pour the marinade over the tenderloins.
7. Bake uncovered for 45 minutes basting every 7–10 minutes. This gives the tenderloins a delicious glaze over the top.
8. Transfer the tenderloins to a large cutting board and allow them to rest for 10 minutes before slicing.
9. Thinly slice the tenderloins and transfer to a serving dish or plates.
10. Drizzle the marinade from the pan over the sliced pork medallions and enjoy!