

Roasted Herb Pork Tenderloins

6– 8 servings



Ingredients:

1 Lemon, zest

Juice of 3 Lemons

3 tablespoons Olive Oil

3 large cloves Garlic minced

1 1/2 tablespoons minced fresh Rosemary leaves

1 tablespoon chopped fresh Thyme leaves

2 tablespoons Dijon mustard

3 teaspoons freshly ground Black Pepper

3 Pork Tenderloins (about 1 pound each)

Directions:

Preheat oven to 450 degrees

1. In a small bowl, combine the lemon zest, garlic, rosemary, thyme, black pepper, and Dijon mustard.
2. In another small bowl combine the lemon juice and olive oil.
3. Place the pork on a baking sheet. Brush the lemon juice & olive oil over the top and sides of pork to coat. Spread the herb mixture evenly over the top and sides of the meat.
4. Roast the pork for 20 minutes, until the internal temperature reaches 150 degrees. Remove from the oven.
5. Transfer to serving platter, and cover tightly (tent) with foil. Allow to rest for 10 minutes.
6. Carve into 1/2 inch thick diagonal slices.

Serve with vegetables of choice and Enjoy!