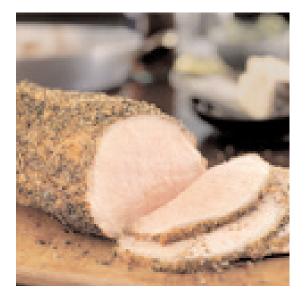
BONELESS PORK TENDERLOIN WITH CRACKED PEPPER BLEND



Yield: 6 servings (4 oz roast pork and ¼ cup sauce)



TOTAL TIME: 40 minutes

INGREDIENTS

- 2 boneless pork tenderloins (about 1 lb each)
- 1 cup fruit spread (Apricot, Peach or Passion Fruit)
- ¹/₂ cup apple cider vinegar
- 1 tsp Wegmans Cracked Pepper Seasoning Shak'r

PREPARATION

- 1. Preheat oven to 450 degrees.
- 2. Season tenderloin with salt; place on roasting rack inside large roasting pan. Combine remaining ingredients in small bowl; spoon half evenly over pork, reserving half.
- 3. Place pan on center rack of oven; roast 15 minutes.
- 4. Cook until internal temperature reaches 145 degrees. Check internal temperature by inserting thermometer halfway into thickest part of meat. If not, reduce oven temperature to 350 degrees; roast until pork reaches 145 degrees, 8–10 minutes.
- 5. Remove from oven; let rest 10–15 minutes before carving.
- 6. Carve; drizzle with remaining sauce.

NUTRITION

Per serving: Calories: 300; Fat: 7 g (3 g Saturated fat); Cholesterol: 95 mg; Carbohydrates: 19 g; Protein: 35 g; Sodium: 130 mg

APPROXIMATE PRICE: \$18.15 (\$3.02 PER SERVING)

Price estimated comes from www.wegmans.com and does not include common on-hand ingredients such as salt and pepper. Prices may be varied due to regional area and seasonal produce.

Recipe courtesy of Wegmans