

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)
- ½ 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