

Herbed Pork Tenderloin

Where is the tenderloin again? Is that near the axilla?

- Servings - 2
- Prep time - 10 minutes
- Cook time - 45 minutes

Ingredients

- 1 pound pork tenderloin patted dry
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 1 small onion, finely minced
- 2 cloves garlic, finely minced
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon dried oregano
- 1/2 teaspoon basil
- 1/2 teaspoon paprika

Protocol

1. Preheat your oven to 400F.
2. In a shallow plate, mix together all of the ingredients above except for the pork.
3. Roll the pork in the rub making sure to cover the entire surface.
4. Transfer the pork into a baking dish and roast in the oven for 40 minutes or until the meat reaches 145F (you might want to check around 30-35 min or so).
5. Remove from the oven and let rest for 10 minutes.
6. Serve and enjoy!

-D&E