



Honey Garlic Pork Tenderloin

Sweet, Savory, and Irresistible! 🧄✨

Juicy, tender, and packed with flavor, this Honey Garlic Pork Tenderloin is a must-try for a quick and delicious dinner. Perfectly caramelized with a sweet and garlicky glaze—yum! 😊

Ingredients:

- 2 pork tenderloins (about 1 lb each)
- 2 tbsp olive oil
- 3 tbsp soy sauce
- 3 tbsp honey
- 4 garlic cloves (minced)
- 1 tsp Dijon mustard (optional)
- 1 tsp apple cider vinegar
- Salt and pepper (to taste)
- Optional garnish: chopped parsley or sesame seeds

Instructions:

1 Season the Pork:

Pat the pork tenderloins dry and season with salt and pepper.

2 Sear the Tenderloin:

Heat olive oil in a large skillet over medium-high heat. Sear the tenderloins on all sides until golden brown (about 2-3 minutes per side). Remove from the skillet and set aside.

3 Make the Honey Garlic Glaze:

In the same skillet, lower the heat to medium. Add soy sauce, honey, garlic, Dijon mustard, and apple cider vinegar. Stir until combined and let simmer for 2-3 minutes until slightly thi