



HONEY GARLIC PORK TENDERLOIN

YOU WILL NEED:

Pork tenderloin

Honey

Garlic

Honey Garlic Pork Tenderloin

Ingredients:

1.5 lbs pork tenderloin
3 tbsp honey
4 cloves garlic (minced)
2 tbsp soy sauce
1 tbsp olive oil
1 tbsp apple cider vinegar
1 tsp Dijon mustard
½ tsp ground black pepper
½ tsp salt
Fresh parsley for garnish (optional)

Instructions:

Preheat oven to 400°F (200°C).

In a small bowl, whisk together honey, garlic, soy sauce, olive oil, apple cider vinegar, Dijon mustard, black pepper, and salt.

Place the pork tenderloin in a baking dish and pour the marinade over it, ensuring it's coated evenly.

Roast the tenderloin in the oven for 25-30 minutes or until it reaches an internal temperature of 145°F (63°C).

Baste the pork with the sauce halfway through cooking for extra flavor.

Remove from the oven and let it rest for 5 minutes before slicing.

Garnish with fresh parsley and serve!