



ORANGE GINGER PORK TENDERLOIN WITH BOK CHOY & GREEN BEANS



INGREDIENTS

ITEM	QUANTITY
• Pork Tenderloin	5-6 Oz.
• Garlic-infused Olive Oil	1 Tsp.
• Salt and Pepper	
• Fresh Orange Juice	2 Tbsp.
• Orange Zest	1 Tsp.
• Grated Fresh Ginger	1 Tsp.
• Tamari	1 Tbsp.
• Maple Syrup	1 Tsp.
• Dijon Mustard	½ Tsp.
• Sesame Oil	½ Tsp.
• Baby Bok Choy, chopped	1 Cup
• Green Beans	¾ Cup
• Garlic-infused Olive Oil	1 Tsp.

SERVING SIZE 1

🔥 PREPARATION

- ➡ Preheat oven to 400°F.
- ➡ Season pork tenderloin with salt and pepper.
- ➡ Heat garlic-infused olive oil in an oven-safe skillet over medium-high heat.
- ➡ Sear pork on all sides until browned, about 2-3 minutes per side.
- ➡ Transfer skillet to oven and roast for 12-18 minutes, until pork reaches 145°F internally.
- ➡ While pork cooks, whisk together orange juice, zest, ginger, tamari, maple syrup, Dijon, and sesame oil.
- ➡ Heat garlic-infused olive oil in a separate pan and sauté bok choy and green beans until tender-crisp.

- ➡ Remove pork from oven and allow it to rest for 5 minutes before slicing.
- ➡ Drizzle orange ginger sauce over sliced pork and serve with vegetables.