



ROSEMARY BALSAMIC PORK TENDERLOIN



INGREDIENTS

ITEM	QUANTITY
• Pork Tenderloin	1 Cup
• Garlic-infused Olive Oil	1 Tsp.
• Balsamic Vinegar	½ Tsp.
• Dijon Mustard	¼ Tsp.
• Pure Maple Syrup	2
• Dried Rosemary	½ Cup
• Dried Thyme	¼ Cup
• Salt and Black Pepper, to taste	1 Tbsp.

SERVING SIZE

⅓ OF RECIPE



PREPARATION

- Preheat oven to 400°F.
- Pat the pork tenderloin dry and season with salt and pepper.
- Whisk together the garlic-infused olive oil, balsamic vinegar, Dijon mustard, maple syrup, rosemary, and thyme.
- Brush the mixture evenly over the pork.
- Place the pork on a parchment-lined baking sheet or in a baking dish.
- Roast for approximately 20-25 minutes, depending on thickness.

➤ Cook until the internal temperature reaches 145°F.

➤ Remove from the oven and allow to rest for 5-10 minutes.