

Garlic Pork Tenderloin

Ingredients:

1/4 cup Sprigs & Sprouts Fresh Garlic Olive Oil Ingredients:

1/4 cup soy sauce or tamari

1 clove garlic, minced

3 Tablespoons Dijon honey mustard

Salt and ground black pepper to taste

2 pounds pork tenderloin

Directions:

Whisk together the olive oil, soy sauce, garlic, mustard, salt and pepper. Place the pork loin in a large resealable plastic bag and pour in the marinade.

Marinate in the refrigerator at least 1 hour before cooking.

Preheat an oven to 350 degrees F. Transfer the pork loin to a baking dish and pour marinade over the pork.

Cook in the preheated oven until the pork is 145 degrees F and is no longer pink in the center.