

Salem Spiced Apple Pork Tenderloin

Prep Time: 20 minutes

Cook Time: 40 minutes

2 lb pork tenderloin
1/4 C apple cider
1/4 C apple cider vinegar
2 T brown sugar
1 T Dijon mustard

1 T Spiced Apple Chai tea leaves, finely ground
2 cloves garlic, minced
Salt and pepper to taste
1 T olive oil

In a small bowl, combine the apple cider, apple cider vinegar, brown sugar, Dijon mustard, Spiced Apple Chai tea leaves, garlic, salt, and pepper.

Place the pork tenderloin in a resealable plastic bag and pour the marinade over it. Seal the bag and refrigerate for at least 2 hours, or overnight.

Preheat the oven to 375°F.

Heat the olive oil in a large oven-safe skillet over medium-high heat.

Remove the pork tenderloin from the marinade and sear it in the skillet for 2-3 minutes per side, until golden brown.

Pour the remaining marinade over the pork and transfer the skillet to the oven.

Bake for 25-30 minutes, or until the internal temperature reaches 145°F.

Let the pork rest for 5 minutes before slicing.