



HOPE30 KITCHEN

Hope30 Garlic Herb Turkey Tenderloin

Ingredients

- 1 Turkey Breast Tenderloin
- 2 TBSP Balsamic Vinegar
- 2TBSP Monk Fruit Sweetener
- 2 cloves of minced Garlic
- 1 tsp Dried Oregano
- 1 tsp Dried Thyme
- 1/2 tsp Pink Salt
- 1/2 tsp Paprika
- 1/2 tsp Black Pepper

Cooking Directions:

- Preheat oven to 450 degrees. Mix all ingredients in a bowl then add to a baking dish.
- Place turkey in baking dish and roll to coat well.
- Bake for about 1 hour, turning it over every 15 minutes.
- Turkey is done when internal temperature reaches 165 degrees.
- Allow turkey to rest for 5 -10 minutes before serving.

NOTES:

