

## MAPLE ROSEMARY PORK TENDERLOIN



### INGREDIENTS

2 LBS PORK TENDERLOIN  
16OZ. SMALL POTATOES  
2 SPRIGS ROSEMARY  
1/2 CUP MAPLE SYRUP  
1 SMALL WHITE ONION  
2 TBS OLIVE OIL  
1 GOLDEN DELICIOUS APPLE  
2 TBS DIJON MUSTARD  
1 TBS LEMON JUICE  
2 CLOVES GARLIC  
1 CUP VEGETABLE BROTH  
PINCH RED PEPPER FLAKES  
PINCH CAYENNE PEPPER  
SALT AND PEPPER

### PREPARATION:

1. PREHEAT OVEN TO 350 DEGREES
2. CUT SMALL POTATOES INTO HALVES PLACE IN BAG WITH OLIVE OIL. SPRINKLE WITH SALT AND PEPPER
3. PLACE POTATOES IN 9 X 13 OVEN SAFE PAN, CUT APPLE INTO HALF INCH SQUARES, CHOP ONION AND PLACE BOTH ON TOP OF POTATOES
4. MIX MUSTARD, OLIVE OIL, ROSEMARY, SYRUP, AND RED PEPPER FLAKES IN A SMALL BOWL
5. COAT PORK TENDERLOIN ON ALL SIDES
6. PLACE TENDERLOIN IN 9 X 13, ON TOP OF THE POTATOES
7. POUR REMAINING MIXTURE OVER THE MEAT
8. POUR VEGETABLE BROTH OVER POTATOES
9. COVER WITH FOIL WITH SMALL VENT IN THE CORNER
10. PLACE IN OVEN FOR 60-75 MINUTES UNTIL 145 DEGREES FAHRENHEIT
11. PLATE WITH POTATOES UNDER TENDERLOIN AND SERVE