

Yummy Citrus Pork Tenderloin

Ingredients

- 1-2 lb pork tenderloin
- 1 cup fresh orange juice
- 0.75 cup chicken broth
- 1 tbsp butter
- **2-3 tbsp citrus poultry blend**
- orange slices & parsley for garnish

Instructions

1. Create marinade by mixing together orange juice, broth & the citrus poultry blend. Reserve $\frac{3}{4}$ a cup for serving sauce.
2. Marinate the tenderloin in zip lock bag for 2-3 hours or best overnight in refrigerator.
3. Preheat the oven to 400 degrees. Lightly season the marinated tenderloin, each side with a bit of the citrus poultry blend.
4. Heat a small amount of oil in a large skillet over medium-high heat. Add the tenderloin and sear on all sides, about 5 minutes. (Don't discard the pan or drippings, you'll use them later).

5. Roast the tenderloin in the oven til it reaches an internal temp of 150 degrees. Then transfer tenderloin to a clean cutting board and cover with foil. Let rest for 10 minutes before slicing.

7. To create the serving sauce, in the pan used for searing, add the reserved 3/4 cup of marinade and bring to a boil. Deglaze the browned bits from the pan.

8. Reduce heat to medium, add the butter to the sauce, and cook until slightly reduced.

9. To serve, spoon some of the sauce over the sliced tenderloin, and garnish with orange slices and a bit of parsley. ENJOY!

Serves: 4-5

