



TABLE & TWINE



PEACH CHIPOTLE
PORK TENDERLOIN

Pork Tenderloin



Glaze



Potatoes



Slaw



Slaw Dressing



STEP 1

Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet, leaving room for fingerling potatoes. Remove pork tenderloin from plastic and place on parchment paper alongside potatoes. Place in hot oven for 15-20 minutes or until the pork chop reaches an internal temperature of 135°F* and the potatoes are hot and golden brown. Remove lid from Peach Chipotle BBQ Glaze and leave on counter to allow to come up to room temperature while pork tenderloin is cooking. *See chart below if you prefer your pork more well done.

STEP 2

While the pork and potatoes are heating, transfer contents of coleslaw into a mixing bowl. Toss with coleslaw dressing and transfer to your preferred serving plate.

STEP 3

Once the pork and potatoes have finished heating, transfer to your preferred serving dish and top pork tenderloin with Peach Chipotle BBQ Glaze. Serve immediately.

Rare



Well Done

130°F 140°F 150°F 160°F