
Curry Roasted Pork Tenderloin

Total time: 1 hr 30 min Yield: 6 Servings

Ingredients

2 Tbsp olive oil
1/4 cup soy sauce (low sodium or regular)
4 clove garlic (minced)
3 Tbsp fresh ginger, grated, divided
3 Tbsp curry powder, mild
salt
pepper
2 pork tenderloins (about 1-1 1/2 lbs. each)
2 Fuji apples (peeled, small diced)
1 granny smith apple (peeled, small diced)
1 fennel bulb (small diced)
1/2 cup fennel tops/fronds (finely chopped)
1 lemon (juice & zest)
1 tsp Sriracha

Prep Time: 45 min Cooking Time: 45 min Total Time: 1 hr 30 min

Instructions

Preheat oven to 450°F. For the curry marinade, place oil, soy sauce, garlic, 2 tbsp. of ginger, curry powder, 1 tsp. salt and ¼ tsp. pepper into a small bowl or blender, and mix well into a paste-like consistency. Place pork tenderloins into a baking dish and generously rub each side with the marinade, pouring any extra marinade on top. Cover and let rest at room temperature to marinate for 20 minutes as you prepare the relish.

Wash, peel and cut the Fuji and granny smith apples, fennel bulb and fennel tops; place into a medium size bowl and mix together well. Add the lemon juice and zest, olive oil, remaining 1 tbsp. ginger, sriracha, and salt and pepper to taste, and mix.

After the pork has marinated, place it into the oven and bake for 20 to 30 minutes or until internal temperatures reaches 145 to 150°F or desired doneness. Remove from the oven and let it rest 10 to 15 minutes before eating or slicing. Slice the pork and place on a platter, pouring marinade from baking dish over top. Add apple fennel relish to platter and serve with your favorite seasonal veggie side dishes. For this recipe and more visit ktasuperstores.com/recipes

Recipe brought to you by:

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