

Apple Rosemary Pork Tenderloin



- 1 full Pork Tenderloin
- 1 Spanish onion, sliced thinly
- 1 box of Olivia's baby kale (any kale will be fine)
- 1 box of button mushrooms, sliced
- 5 tbsp. of Terrapin Ridge Apple, Rosemary & Dill sauce
- Olive oil, salt and pepper

Bring pork tenderloin to room temp., rub with olive oil, salt and pepper, then sear it on all sides on high heat. Once it's golden, add Terrapin Ridge sauce and finish in the oven at 325°F for about 25 minutes until internal temp. reaches 145°F. Let it rest, covered, for another 5 minutes, slice before serving.

Quickly sauté mushrooms and onions to soften, add kale and mix for just one minute. Serve pork tenderloin over this vegetable mixture and enjoy!