

Pork Tenderloin with Apple & Walnut Mustard

- Slice apples thinly
- Sautee apples in pan until apples are soft
 - while sauteing, add a teaspoon of maple syrup and a touch of cinnamon
- Sear pork tenderloin on all sides on high heat
- Roast pork tenderloin in oven for about 10-15 minutes at 350°F
- When pork reaches internal temp of 140°F, take out of oven, brush honey mustard over pork and add apples to pan
- Cook in oven another 5 minutes at 350°F
- Slice and serve!

