



Ginger Honey Roasted Pork Tenderloin



Ingredients:

- 1 lb pork tenderloin, excess fat trimmed
- 1 ½ Tbsp fresh ginger, grated
- 7 Tbsp honey
- 2 Tbsp lemon juice
- 2 tsp grated fresh garlic
- 2 ½ Tbsp soy sauce
- kosher salt and black pepper, to taste
- pinch cayenne pepper
- olive oil for cooking
- chopped fresh parsley, for garnish

Method:

1. Combine ginger, honey, lemon juice, garlic, soy sauce, cayenne, salt, and pepper in a small mixing bowl.
2. Add half the marinade ingredients to a large ziplock bag and add pork tenderloin. Seal bag and marinate for a few hours or overnight. Pour leftover marinade into an airtight container and keep refrigerated until ready to roast the pork.
3. Line a baking sheet or baking dish with a double layer of aluminum foil and set aside. Remove leftover marinade container from the refrigerator and preheat oven to 400 F degrees.
4. Heat a large skillet with a bit of olive oil over MED-HIGH heat, remove excess marinade and sear pork tenderloin very briefly on all sides until lightly golden brown.
5. Transfer tenderloin to prepared baking sheet/dish and roast for 10-15 minutes, until a meat thermometer inserted in the thickest part of the tenderloin registers 133 F degrees.
6. Brush with leftover marinade and broil on HIGH for 1-2 minutes until golden. Remove from oven, cover with foil, and let rest a few minutes. Pork will continue carry-over cooking and should end up between 140-145 F degrees with a blush of pink.
7. Brush marinade over the top of pork tenderloin and sprinkle with parsley if desired.
8. Slice into 1/2 inch thick slices and serve.