
Pork Tenderloin with Oven-Roasted Vegetables

Perfect for entertaining, this dish roasts in the oven while you are free to visit with your guests. Makes 8 servings.



Ingredients:

¼ tsp	Pepper
1 ½ lbs	Tiny new potatoes, quartered
2 ½ cups	Tiny whole carrots
1 lb	Winter squash (butternut, banana, or buttercup), peeled and cut into 1-inch cubes
2 medium	Onions, cut into quarters
4 tsp	Olive oil
2 12-oz	Pork tenderloins
¼ cup	Frozen Florida orange juice concentrate, thawed
2 tbsp	Brown sugar
1 tbsp	Worcestershire sauce
½ tsp	Garlic salt

Directions:

1. Spray a shallow roasting pan with nonstick coating. Add potatoes, carrots, squash and onions. Toss vegetables with oil.
2. Cover and roast in 425° oven for 20 minutes.
3. Trim fat from pork. Insert meat thermometer.
4. Carefully stir vegetables in the roasting pan and push the vegetables from the center of the pan.
5. Add pork tenderloins to pan.
6. Roast uncovered for 30 minutes.
7. In a separate bowl, stir together thawed orange juice, brown sugar, Worcestershire sauce, garlic salt, and ¼ tsp pepper.
8. Brush mixture on pork and drizzle over vegetables.
9. Return pan to oven and roast 10 minutes or until meat thermometer registers 160°.
10. Thinly slice meat and serve with vegetables.

11. Sprinkle with coarsely ground pepper and garnish with orange slices and rosemary sprigs if desired.
12. Heat remaining sauce from pan and pass.

