Fig Balsamic Pork Tenderloin

PREP TIME:	COOK TIME:	TOTAL TIME:
15 mins	25 mins	40 mins

COURSE: Dinner
CUISINE: American

This is a great, quick and easy pork tenderloin recipe topped with a sweet & tangy glaze. It's super simple to make with just a few ingredients which is perfect for weeknight cooking.



YIELD: 4 servings

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Ingredients

- 20 oz pork tenderloins
- kosher salt (to taste)
- 1/4 tsp garlic powder
- 1 1/2 tbsp balsamic vinegar
- 2 tbsp fig butter
- optional chopped parsley for garnish

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Instructions

1. Preheat the oven to 375°F.
2. Season the pork with salt and garlic powder and place on a baking pan.
3. Combine the vinegar and fig butter and generously brush it all over the pork.
4. Roast until the center of the pork reaches 145°F with a meat thermometer, about 25 to 30 minutes depending on the size of your pork and your oven.
5. Let it rest for 10 to 15 minutes before slicing into 8 pieces.
6. Top with parsley if desired.

Serving: 2slices, Calories: 196kcal, Carbohydrates: 6g, Protein: 30g, Fat: 5g, Cholesterol: 90mg, Sodium: 72mg, Fiber: 0.5g, Sugar: 5g
Blue Smart Points: **4** Green Smart Points: **4** Purple Smart Points: **4** Points +: **5**

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