Mustard-crusted Pork Tenderloin

Amount serves 5
Time 35 min

Ingredients

- 2 one pound pork tenderloins
- 4 tbsp whole-grain dijon mustard
- 2 tsp chopped fresh rosemary
- salt
- freshly ground pepper

Steps

1. Preheat oven to 400 F.
2. Combine the mustard and rosemary in a small bowl.
3. Season the pork generously with salt and pepper, then coat with the mustard-rosemary mixture.
4. Place the pork on a baking pan and roast for 20-25 minutes.
5. Transfer the pork to a platter and let it rest for 5 minutes before carving.
6. Carve the pork into 1/2 inch thick slices and transfer to warmed plates. Pour any juices from the platter over the pork. Serve the salad next to the meat.