

Oven-Roasted Pork Souvlaki with Vegetables



Ingredients

- 1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg
- 2 tsp / 10 mL olive oil
- Ready-to-use Greek seasoning
- 1 large sweet potato, peeled and cut into cubes
- 1 small red onion, cut into wedges
- 2 cloves garlic, minced
- 2 small zucchini, cut into cubes
- ½ EACH red and yellow bell pepper, cut into cubes
- 1 Tbsp / 15 mL olive oil
- ¼ tsp / 1 mL EACH salt and ground black pepper, combined

Directions

1. Preheat oven to 450°F.
2. Brush tenderloin with 2 tsp oil. Sprinkle all sides with Greek seasoning. Set aside for 30 minutes.
3. Place vegetables on foil-lined rimmed baking sheet. Sprinkle with 1 Tbsp oil and season with salt and pepper mixture. Toss to coat well.
4. Push vegetables to sides of baking sheet. Place tenderloin in centre of baking sheet. Roast 20-25 minutes; then broil until pork and vegetables are lightly browned and instant-read thermometer registers 155°F.
5. Transfer tenderloin to clean cutting board. Tent loosely with foil and let tenderloin rest 3-5 minutes before slicing. Serve with vegetables.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 25
- **Number of Servings:** 3-4