

# Garlic & Rosemary Rubbed Pork Tenderloin with Balsamic Strawberry Sauce



## Ingredients

### Pork:

1-2 cloves garlic, pressed  
2 tsp / 10 mL chopped fresh rosemary  
¼ tsp / 1 mL EACH salt and ground black pepper  
1 pork tenderloin, well-trimmed, about 12 oz / 375 g  
1 Tbsp / 15 mL canola oil

### Sauce:

1 ¼ cup / 300 mL halved or quartered strawberries, depending on size  
⅛ cup / 25 mL balsamic vinegar  
1 Tbsp / 15 mL honey

## Directions

### For the pork:

1. Preheat oven to 350°F.
2. In small bowl, combine garlic, rosemary, salt and pepper. Rub mixture over all sides of tenderloin.
3. In large skillet, heat oil over medium-high heat. Sear tenderloin on all sides just until lightly browned, being careful not to burn garlic.
4. Transfer tenderloin to rimmed baking sheet lined with parchment paper. Roast in oven until internal temperature reaches 155°F, about 25 minutes.
5. Remove tenderloin from oven. Transfer to cutting board. Cover loosely with foil and let rest 3-5 minutes before slicing.
6. Serve with warm sauce.

**For the sauce:**

1. In small saucepan, combine strawberries, vinegar and honey. Cook over medium heat, stirring occasionally, 6-8 minutes.
2. Reduce heat to low. Coarsely mash strawberries with back of fork. Cook an additional 5-6 minutes, just until sauce begins to thicken.
3. Remove saucepan from heat and allow mixture to cool slightly.
4. Spoon warm sauce over sliced tenderloin. Serve immediately.

**Additional Info**

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 15
- **Number of Servings:** 2-3