

Alyce's Pork Tenderloin with Roasted Veg

Serves 4

2 medium Idaho potatoes, cut into 1" dice
2 large sweet potato, peeled and cut into 1" dice
4 medium carrots, peeled and sliced ½" thick
2 -3 medium parsnips, peeled and sliced 1/2" thick
1 large onion, cut into eighths
2 tablespoons olive oil
1 tablespoon fresh rosemary
½ teaspoon kosher salt
¼ teaspoon freshly ground pepper

4 tablespoons Dijon mustard
4 large cloves garlic, slivered
1 teaspoon kosher salt
2 tablespoons coarsely ground black pepper or to taste
4 tablespoons fresh rosemary, minced (plus an extra sprig for garnish)
2 pork tenderloins

Preheat oven to 350 F.

- 1 On a half-sheet pan, mix vegetables (potatoes through onions) with oil and sprinkle with salt, pepper and rosemary. Set aside.
2. In a small roasting pan, place both tenderloins. Using a basting brush, paint pork tenderloins with Dijon mustard. Using a small, thin sharp knife, make ½" deep slits into the meat, about 2 per inch. Insert slivered garlic into slits. Sprinkle meat with salt, pepper and rosemary. Roast for about 25 minutes.
3. Place sheet pan of vegetables in the oven and continue to roast both meat and vegetables for another 20 minutes til meat is 160 degrees F. (*Update 2017: FDA temp for pork is now 145 degrees F, let sit for 3 minutes*) Remove meat from the oven and allow to sit 5-10 minutes covered with foil while vegetables continue to cook until tender and crispy at edges.
4. Take vegetables out and place in a circle at the edge of a large platter. Meantime, slice pork thinly. (Pork should be barely pink and still juicy.) Place sliced pork at center of the platter and garnish with fresh rosemary. Serve hot.

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