

# MAPLE ROSEMARY PORK TENDERLOIN



SUBMITTED BY: JOE IMMORDINO  
FOOD SERVICE DIRECTOR

## **INGREDIENTS**

1 (2-lb.) boneless pork tenderloin  
Kosher salt  
Freshly ground black pepper  
2 lb. baby potatoes, quartered  
1/2 c. plus tbsp. extra-virgin olive oil, divided  
1/4 c. maple syrup  
3 cloves garlic, minced  
1 tbsp. whole grain mustard  
2 tsp. freshly chopped rosemary, plus more for garnish  
1/4 tsp. red pepper flakes

## **DIRECTIONS**

1. Preheat oven to 400°. Season tenderloin on both sides with salt and pepper. Place potatoes in a 9"-x-13" baking dish and drizzle with 2 tablespoons oil and season with salt and pepper. Place tenderloin on top.
2. In a small bowl, whisk together remaining ½ cup oil, maple syrup, garlic, mustard, rosemary, and red pepper flakes. Season with salt and pepper then brush over tenderloin.
3. Roast for 1 hour or until potatoes are tender and tenderloin is cooked through. Internal temperature should read 145°.
4. Garnish with more rosemary to serve.