

YIELD: 4-6

# Roasted Pork Tenderloin with Pomegranate Balsamic Vinegar

**PREP TIME**

10 minutes

**COOK TIME**

50 minutes

**TOTAL TIME**

1 hour

## Ingredients

- 1 1/2-2 lbs. pork tenderloin
- 3 cloves finely minced garlic
- 1/2 tsp. kosher/coarse salt
- 1/2 tsp. ground pepper
- 1/2 tsp. dried oregano
- 1/2 tsp. dried basil
- 1/4 tsp. dried thyme
- Cooking spray
- 1/4 C pomegranate balsamic vinegar (approx.)

## Instructions

Preheat the oven to 350 degrees F. Trim the silver skin from the tenderloin(s). In a small bowl, combine the garlic, salt, pepper, oregano, basil & thyme and rub the mixture over the pork.

Roast the pork in a 13x9-inch glass baking dish coated with cooking spray for 50 minutes, or until a meat thermometer registers at least 145 degrees.

Transfer the pork to a cutting board, then tent with foil. Let the meat rest at least 10 minutes.

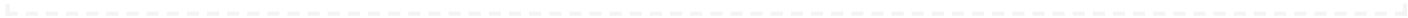
Slice the pork 1/4-inch thick, and drizzle with the balsamic vinegar before serving.



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