

Herb-Marinated Pork Tenderloins - Ina Garten

Makes 6 Servings

Preparation: 10 min, Cook Time: 15 min

Yield: 6 servings

Recipe: by Ina Garten

This recipe from Ina Garten couldn't be any easier to prepare. I use this as my "go to" for last minute dinner parties because it is not only quick, and easy, but delicious.

I make a pan sauce by placing the pan on medium high heat and deglazing the pan with a heavy splash of wine wine 1 cup chicken stock. Let it reduce by 1/3. Add 1- 2 tablespoons butter and whisk. Pour over the sliced pork. I also like to serve this dish with parsley potatoes and steamed green beans.

Internal Safe Serving Temperatures:

Medium-Rare (Juiciest): Pull at 135°F–140°F; final temp reaches 140°F (60°C). Expect a light pink center. Medium (Official Standard): Pull at 140°F; final temp reaches 145°F (63°C) after resting. Slightly pink center.



3 (1-pound) pork tenderloins
1 lemon zest
3/4 cup (4 to 6 lemons) fresh lemon juice
EVOO
6 cloves garlic, minced
1 1/2 tablespoons fresh rosemary leaves,

chopped
1 tablespoon fresh thyme leaves, chopped
2 teaspoons dijon mustard
kosher salt and freshly ground black pepper,
to taste

1. Combine the lemon zest, lemon juice, 1/2 cup olive oil, garlic, rosemary, thyme, mustard, and 2 teaspoons salt in a sturdy 1-gallon resealable plastic bag. Add the pork tenderloins and turn to coat with the marinade. Squeeze out the air and seal the bag. Marinate the pork in the refrigerator for at least 3 hours but preferably overnight.

2. Preheat the oven to 400 degrees F.

3. Remove the tenderloins from the marinade and discard the marinade but leave the herbs that cling to the meat. Sprinkle the tenderloins generously with salt and pepper. Heat 3 tablespoons olive oil in a large oven-proof saute pan over medium-high heat. Sear the pork tenderloins on all sides until golden brown.

4. Place the saute pan in the oven and roast the tenderloins for 10 to 15 minutes or until the meat registers 137°F, at the thickest part. Transfer the tenderloins to a platter and cover tightly with aluminum foil. Allow to rest for 10 minutes. Carve in 1/2-inch-thick diagonal slices. The thickest part of the tenderloin will be quite pink (it's just fine!) and the thinnest part will be well done. Season with salt and pepper and serve warm, or at room temperature with the juices that collect in the platter.