



Best Baked Pork Tenderloin

By:
Steve Hooper

Recipe

Ingredients

1 or 2 1/2 pound tenderloin
1 tablespoon oil
2-3 tablespoons fresh lime, lemon,
or orange juice
2 teaspoons Italian seasoning
1 teaspoon garlic powder

1 teaspoon cumin
1 teaspoon salt
1 teaspoon chili powder
1/2 teaspoon paprika
1/4 teaspoon black pepper

Directions

Preheat oven 400 degrees and lightly grease a baking/casserole dish. Pierce tenderloins all over with a fork. Rub oil onto all sides of the meat. Whisk together Italian seasoning, garlic powder, chili powder, cumin, salt, paprika and black pepper. Sprinkle mixture over tenderloin, patting it onto the meat on all sides. Place in prepared baking dish and drizzle lemon/lime/orange juice over the top. Bake 25-35 minutes until outside is brown and crispy and center is cooked thru to desired doneness. After baking spoon juices from the dish over the meat. Allow to rest on a cutting board 5-10 minutes. Slice into 1 inch thick pieces.

Additional Information