

Garlic Pork Tenderloin w/Black Currant Caramelized Onions

INGREDIENTS:

- 2 lb. pork tenderloin
- 2 tablespoons D'Olivo Garlic Infused Olive Oil
- 1 teaspoon D'Olivo Italian Dipping Blend
- 2 red onions, sliced thin
- D'Olivo Ultra Premium Extra Virgin Olive Oil for sautéing
- 1/4 cup D'Olivo Black Currant Dark Balsamic Vinegar

DIRECTIONS:

Preheat the oven to 350 F.

Make a paste with the D'Olivo Garlic Olive Oil and the D'Olivo Italian Dipping Blend. Rub paste on tenderloin. Place in roasting pan.

Roast uncovered for about 35 minutes or until the pork reaches 145 F. internally.

Meanwhile, sauté the onions in the D'Olivo UP EVOO until golden. Add the D'Olivo Black Currant Balsamic. Cook and stir until onions have absorbed the balsamic and caramelized.

Slice pork and serve topped with the caramelized onions.

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