



Tangy Pork Tenderloin with Mushroom Pilaf

Prep Cook Time: 45 minutes

SERVES 4

Ingredients:

2 lb whole pork tenderloin
¼ cup honey
2 tablespoons apple cider vinegar
1 tablespoon Dijon mustard
½ teaspoon paprika
6 oz. package portabella mushrooms
½ onion, sliced
4 tablespoons olive oil
5.8 oz box rice pilaf
Salt & pepper

Steps

1. Place tenderloin on rack in pan. Mix together honey, apple cider vinegar, Dijon mustard and paprika. Spoon onto tenderloin. Bake 30 minutes at 350 degrees. Continue basting during cooking.
2. Prepare rice pilaf according to directions. Coat medium skillet with olive oil. Sauté onion & mushrooms. Season as desired. Stir mushrooms mixture into rice pilaf mixing gently.
3. Serve along side tenderloin.