

Plaisance Ranch Wine Club Recipe

Baked Pork Tenderloin

Ingredients:

Pork tenderloin
Salt
Pepper
Olive oil

Directions:

Preheat oven to 350 degrees.

Rinse (and trim tenderloin if necessary) pat dry and rub with olive oil, salt and pepper. Heat a frying pan to medium high and sear tenderloin on all sides in olive oil to golden brown.

Place tenderloin in a roasting pan and bake for approximately 40 minutes or until the interior temperature reaches 160 degrees. Wrap in foil and let rest for 10 minutes.

Slice and serve.