

# Teriyaki Pork Tenderloin

## Description

a handful of ingredients for this moist and tender main course.

## Ingredients

- 10 tbsp soy sauce
- 4 tbsp olive oil
- 4 clove minced garlic
- 2 tsp ground ginger
- 2 tsp coarse ground pepper
- 2 lb pork tenderloins
- 2/3 tbsp brown sugar

## Instructions

In a large resealable plastic bag, combine the first six ingredients; add pork.

Seal bag and turn to coat; refrigerate overnight.

Drain and discard marinade.

Place the tenderloins in an 11-in. x 7-in. x 2-in. baking pan coated with nonstick cooking spray.



## Summary

**Yield:** 6

**Prep Time:** 30 minutes

**Category:** Meats

**Cuisine:** American

## **Teriyaki Pork Tenderloin**

Bake, uncovered, at 425 degrees F for 25-35 minutes or until a meat thermometer reads 145 degrees.

Let stand for 5 minutes before slicing.

Serve with pan drippings.