Teriyaki Pork Tenderloin

Description

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

Ingredients

- 10 tbsp soy sauce4 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.

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.



Summary Yield: 6 Prep Time: 30 minutes Category: Meats Cuisine: American