

# Garlic Rosemary Pork Tenderloin

## Ingredients:

- 2 pork tenderloins (each will serve 3 people)
- 1/2 cup NVBP's Mustard (any variety)
- 5 cloves of garlic, minced
- 2 tbsp. dried rosemary, crushed
- Salt
- NVBP's Garlic and Peppercorns Seasoning
- Olive oil
- 1 tbsp. butter

## Instructions:

- Preheat oven to 350°F, then rinse tenderloins and pat dry
- Mix mustard, garlic, and rosemary to form paste, and after adding salt and Garlic Peppercorn seasoning to tenderloins, spread half of the mustard mix on each tenderloin and let sit for about 30 min. to absorb mixture
- In an oven safe pan, melt the butter and oil then sear tenderloins in pan for approx 3 min. on all sides
- Place pan in oven for 30 min. or until meat reaches 140-145°F (make sure its juicy and still slightly pink in center)