

ORANGE APRICOT PORK TENDERLOIN

SERVINGS

4

INGREDIENTS

1 lbs. Pork Tenderloin
1 c. Apricot preserves
2 T. brown sugar
1 t. garlic, minced
½ t. salt
½ t. black pepper
¼ t. cumin
¼ t. chili powder
¼ t. ground ginger
½ cup mandarin oranges

INSTRUCTIONS

1. Combine all ingredients and allow to marinate.
2. Once marinated, transfer to a skillet or sauce pan and allow marinade to melt and simmer pork until fully cooked.
3. Serve with sides of your choice.