



## Roasted Hoisin Pork Tenderloin

### Ingredients

1 lb. 5 oz. Pork Tenderloin - Raw, Rinsed, Pat Dry  
¼ oz. Garlic, Fresh, Minced  
3 ¼ Tsp Ginger Root - Fresh, Minced  
¼ Tsp Salt  
¼ Tsp Ground Black Pepper  
1 Cup Hoisin Sauce

### Nutrition Facts (per serving)

Calories	128
Fat (g)	3.4
Saturated Fat (g)	1.3
Cholesterol (mg)	46
Sodium (mg)	241
Carbohydrate (g)	4
Fiber (g)	0.2
Protein (g)	18.1
Calcium (mg)	5

### Preparation

Trim visible fat from pork. Place in 2" deep pan.

Coat pork with garlic and ginger. Sprinkle with salt and pepper.

Pour hoisin sauce over pork, turning to evenly coat. Hold refrigerated for at least 2 hours or overnight to marinate. Drain and discard excess marinade.

Place pork on racks in roasting pans. Roast in a 375 degree F. convection (400 degree F. standard) oven for 30 minutes or until minimum internal temperature is 155 degrees F. Let stand for 20 minutes before slicing. Slice 1/2" on bias, then cut into 1/2" strips. Combine with pan juices.

**Serves Size 3 oz.**

