



*cara price*

# PECAN CRUSTED PORK TENDERLOIN WITH ORANGE SAUCE

## INGREDIENTS

- 2 pounds pork tenderloin
- 1 cup finely chopped pecans
- 1/4 cup olive oil
- 1/4 cup dijon mustard
- 1 tablespoon each: lemon juice & honey
- 3 teaspoons salt
- 2 teaspoons pepper
- 1 teaspoon each: garlic powder, onion powder & dried thyme
- 1/2 teaspoon allspice

### **for the sauce:**

- 1/4 cup unsweet orange marmalade
- 1/4 cup apple juice {pure, unsweet}
- 1/4 teaspoon pumpkin pie spice

## DIRECTIONS

preheat oven to 425.

in a large glass baking dish combine chopped pecans, garlic powder, onion powder, thyme, allspice, salt & pepper.

in a small bowl combine dijon mustard, honey & lemon juice.

heat olive oil in a large skillet over medium high heat. quickly sear all sides of the pork loin until just browned on the outside. pour dijon mustard mix over the pork & turn continuously in the pan until all sides are coated.

using tongs, transfer pork loin to breading mixture & roll to coat the entire outside. then transfer to a cookie sheet lined with parchment paper & bake 20-25 minutes, until meat thermometer reads 165.

while the pork loin is in the oven, place the ingredients for the sauce in a small bowl & whisk.

remove the tenderloin from the oven & immediately pour the sauce over the meat. allow the meat to rest 3 minutes, then slice & serve.