

ROASTED PORK TENDERLOIN & VEGETABLES

This simple and hearty weeknight meal makes great leftovers for lunches the next day!



Recipe and image source: [Taste of Home](#)

INGREDIENTS

- 2 pork tenderloins (3/4 pound each)
- 2 pounds red potatoes, quartered
- 1 pound carrots, halved and cut into 2-inch pieces
- 1 medium onion, cut into wedges
- 1 tablespoon olive oil
- 2 teaspoons dried rosemary
- 1 teaspoon dried sage
- Salt and pepper

DIRECTIONS

1. Preheat oven to 450°. Place the pork in a shallow roasting pan coated with cooking spray; arrange the potatoes, carrots and onion around pork. Drizzle with oil. Combine the seasonings; sprinkle over meat and vegetables.
2. Bake, uncovered, 25-35 minutes or until meat reaches desired doneness (for medium-rare, a thermometer should read 145°; medium, 160°) and vegetables are tender, stirring vegetables occasionally. Remove pork from oven; tent with foil. Let stand 5 minutes before slicing.

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