

Honey Parmesan Pork Tenderloin

Ingredients:

- 2 1-1.5 lb. boneless pork tenderloins
- 2/3 cup parmesan cheese grated
- 1/2 cup honey
- 3 Tbsp soy sauce
- 1 Tbsp dried basil
- 1 Tbsp dried oregano
- 2 Tbsp chopped garlic
- 2 Tbsp olive oil
- 1/2 tsp salt
- 1 lb (16 oz) baby yukon gold potatoes
- 1 lb (16 oz) trimmed green beans
- Salt/pepper
- Garlic powder

Directions

1. Preheat the oven to 400 degrees. You'll divide your ingredients by thirds on the sheet. For the area where you will place your pork loin, create a folded edge to hold all of the juices in with foil. In a bowl combine cheese, honey, soy sauce, basil, oregano, garlic, oil, and salt.
2. Pour mixture over the top of roast- you can do this in a separate dish, or just place on the foil and cover in the mixture to save yourself some dishes.
3. Wash and cut potatoes into fourths (cutting them smaller will help them cook quicker). Place in the middle of the baking sheet. Spray with olive oil spray, or you can drizzle with 2 TBS of olive oil. Season with ½ tsp pepper, ½ tsp salt, and ½ tsp garlic powder (or you can use the combination spice I mentioned above- I just sprinkle on top). Toss to cover well
4. Place on the middle rack of the oven for 10 minutes. Remove from the oven, and rotate pork loin, and gently mix potatoes. Place green beans on the baking sheet. Spray with olive oil spray, or you can drizzle with 2 TBS of olive oil. Season with ½ tsp pepper, ½ tsp salt, and ½ tsp garlic powder. Toss to cover well
5. Place back in the oven, and cook for 15 minutes. Internal temp of the pork loin should be 145 degrees and potatoes should be fork tender.
6. Remove from the oven, and let the meat rest for 5-10 minutes if you have time. Drizzle extra juices and sauce over meat after slicing and enjoy!!!

MADE WITH LOVE

by Teresa Forehand