

Roasted pork with Apples and Onions

Prep Time: 40 Minutes | Makes: 4 servings

Ingredients

- 2 tablespoons brown sugar
- 1 teaspoon paprika or chili powder
- 1 teaspoon dried herb leaves of your choice (rosemary, oregano or thyme)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 pork tenderloin (about 1- to 1 1/4-lbs.)
- 3 medium cooking apples, core (or tough center) removed and cut into eighths
- 1 medium onion, peeled and cut into 8 wedges
- 1 tablespoon vegetable oil

Directions

- Preheat oven to 425°F.
- Line 15- x 10- x 1-inch baking pan with foil. Set aside.
- In small bowl, stir together brown sugar, paprika or chili powder, herb, garlic powder and salt.
- Sprinkle outside of pork tenderloin with half of the brown sugar mixture, gently pressing mixture onto pork. Place pork on one side of the prepared pan.
- In bowl, toss together apple pieces, onion wedges, oil and the remaining brown sugar mixture.
- Place the apple mixture in a single layer in the same pan as the pork.
- Bake, uncovered, for 25 to 30 minutes or until apple is tender and the pork's internal temperature reaches 155°F, using a meat thermometer. (If you don't have a meat thermometer, you can purchase one from a supermarket or dollar store.)
- Let pork stand for 5 minutes.
- Slice pork. Serve with apple mixture and any juices from the pan.

