

Herbed Pork Tenderloin

The best pork tenderloin recipe ever! Imagine the taste of aromatic rosemary and fragrant thyme coated on a juicy pork roast and crispy potatoes.

1/3 cup extra virgin olive oil
4 cloves garlic, crushed
4 teaspoons dried rosemary
4 teaspoons crushed dried thyme
1 teaspoon salt
1/2 teaspoon ground black pepper
1 (2-pound) pork tenderloin roast
2 1/2 pounds potatoes, thinly sliced

1. Preheat oven to 375°F.
2. In a small mixing bowl combine olive oil, garlic, rosemary, thyme, salt and pepper. Coat pork tenderloin with 3 tablespoons of the garlic mixture and place in a roasting pan.
3. Toss potatoes with remaining garlic mixture and arrange around roast in the pan. Roast for 35 to 40 minutes, stirring potatoes once.
4. Broil roast (and potatoes if desired) for 5 minutes to brown. Let stand for 5 minutes before slicing

Makes 6 servings.