



Balsamic Roast Pork Tenderloins

SERVINGS 10 ⌚ PREP TIME 10 min COOK TIME 20 min

INGREDIENTS

- 4 1/2 pounds pork tenderloins, 2 packages with 2 tenderloins in each package
- 4 tablespoons balsamic vinegar
- 4 tablespoons **La Fe Vegetable Oil**
- 2 Packets of **La Fe Sazon**
- 8 cloves garlic, cracked
- Steak seasoning blend or coarse salt and black pepper
- 4 sprigs fresh rosemary leaves stripped and finely chopped
- 4 sprigs fresh thyme, leaves stripped and finely chopped

DIRECTIONS

1. Begin by preheating the oven to 500 degrees F.
2. Now, make sure to trim silver skin or connective tissue off tenderloins with a very sharp thin knife.
3. Following this, place the tenderloins on a nonstick cookie sheet with a rim. After this, cut small slits in the meat and then coat the tenderloins in a few tablespoons of balsamic vinegar, making sure to rub the vinegar into the meat. Once you are done rubbing the vinegar into the meat, drizzle the tenderloins with the **La Fe Vegetable Oil**, just enough to coat. In the small slits that you made, fill the meat with the cracked garlic cloves. Following this, combine the **La Fe Sazon** and steak seasoning blend, or coarse salt and pepper, with rosemary and thyme. Now rub the spice blend into the meat and roast in the heated oven for 20 minutes.
4. Let meat rest, transfer to a carving board, slice and serve.
5. Enjoy!