Teriyaki Pork Tenderloin

Description

a handful of ingredients for this moist and tender main course.

Ingredients

- 10 tbsp soy sauce
- 4 tbsp olive oil
- 4 clove minced garlic
- 2 tsp ground ginger
- 2 tsp coarse ground pepper
- 2 lb pork tenderloins
- 2/3 tbsp brown sugar

Instructions

In a large resealable plastic bag, combine the first six ingredients; add pork.

Seal bag and turn to coat; refrigerate overnight.

Drain and discard marinade.

Place the tenderloins in an 11-in. x 7-in. x 2-in. baking pan coated with nonstick cooking spray.



Summary

Yield: 6
Prep Time: 30 minutes
Category: Meats
Cuisine: American

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Bake, uncovered, at 425 degrees F for 25-35 minutes or until a meat thermometer reads 145 degrees.

Let stand for 5 minutes before slicing.

Serve with pan drippings.