



Red Wine Roasted Pork Tenderloin

Yield: 1 sandwich

Ingredients:

- 2 lbs Boneless pork tenderloin
- 1 cup Ken's Metropolitan Select Red Wine Vinaigrette
- 1 oz Oil
- 2 cups Mashed potatoes
- 2 cups Roasted carrots

Directions:

1. Place pork into a resealable plastic bag and pour Ken's Metropolitan Select Red Wine Vinaigrette over top. Squeeze out air and seal bag; marinate 2 hours to overnight.
2. Preheat oven to 350°F. Preheat grill to medium heat and lightly oil the grate.
3. Remove pork from dressing (reserving dressing) and place onto grill to mark.
4. Once marked, remove from grill and place pork into a baking dish along with marinade.
5. Bake in preheated oven, basting occasionally until the pork reaches an internal temperature of 145°F, about 1 hour.
6. Let the roast rest for 5 minutes before slicing and serving. Serve with mashed potatoes and roasted carrots.