



APRICOT CURRIED PORK TENDERLOIN



SERVES: PREP TIME: COOK TIME:
 4-6 | 5M | 35M

DAIRY FREE GLUTEN FREE

INGREDIENTS:

¼ Cup Crofter's Organic Premium Apricot Fruit Spread

2 Pork Tenderloins

2 Tsp Dijon Mustard (Grainy or Regular)

2 Tsp Indian Curry Paste

DIRECTIONS:

1. Preheat oven to 450°F (230°C). Line a baking tray with aluminum foil or wax paper and place both the Pork Tenderloins on the tray.
2. In a small bowl, mix together Dijon mustard, curry paste and Crofter's Organic Premium Apricot Fruit Spread. The mixture will look and feel lumpy. Brush the mixture lightly on to the Pork Tenderloins. Just enough to coat them.
3. Cook the Pork in the middle of the oven, uncovered. Spoon more of the apricot mixture on to the pork every 10 minutes while cooking until an inserted thermometer reads 155°F (70°C), about 30 to 35 minutes.
4. Remove from oven and let the pork stand for 5 minutes. Cut the pork in to thick rounds and serve. Enjoy!