

# Maple Mustard Pork Tenderloin

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*It's worth picking up fresh sage at the market for flavor it gives to this tangy, zesty pork recipe.*

## Ingredients:

1 (1-pound) pork tenderloin, cut into 1/3-inch rounds  
1 tablespoon minced fresh sage  
Salt and black pepper, to taste  
1 tablespoon butter  
1 cup low-sodium chicken broth  
2 tablespoons maple syrup  
2 tablespoons Dijon mustard  
4 leaves fresh sage, for garnish

## Directions:

- 1) Rub pork slices with sage, salt, and pepper. Melt butter in a heavy medium skillet over medium-high heat; add pork and cook until browned on both sides, about 5 minutes total. Remove pork from skillet; set aside.
- 2) Add broth, maple syrup, and mustard to skillet; boil until thickened, scraping up bits and stirring, about 3 minutes total. Add reserved pork to skillet; cook over low heat until pork is no longer pink, about 2 minutes.
- 3) Arrange pork slices on serving platter; top with sauce and fresh sage and serve.