

# Orange Pork Tenderloin

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*Why does park taste so good with fruits? We're not sure either, but we know it does. Here, orange marmalade makes tenderloin irresistibly appetizing.*

## Ingredients:

2 (1-pound) pork tenderloins, trimmed  
¼ cup Dijon mustard  
¼ cup sliced green onion  
1 teaspoon dried rosemary  
1 teaspoon dried tarragon  
1 clove garlic, minced  
¼ teaspoon black pepper  
½ cup orange marmalade, divided  
½ cup water  
1/3 cup low-sodium chicken broth

## Directions:

- 1) Preheat oven to 400°F.
- 2) Cut each tenderloin down the center lengthwise, cutting halfway through the meat but not all the way. Set aside.
- 3) Whisk together mustard, onion, rosemary, tarragon, garlic, and pepper in a small bowl. Spread mixture into the cut cavity of each tenderloin. Reshape each tenderloin into its whole length and tie with cooking rope.
- 4) Place tenderloins on a rack set inside a shallow roasting pan; brush with ¼ cup of marmalade. Bake 45 minutes, until pork reaches a temperature of 165°F. Remove from oven and let rest 10 minutes.
- 5) Meanwhile, whisk together remaining ¼ cup marmalade, water, and broth in a small saucepan; bring to a boil over high heat. Reduce to a simmer and cook until thickened, about 8 minutes, stirring occasionally.
- 6) Slice pork tenderloins; arrange on a serving platter and top with marmalade sauce.