

Asian Pork Tenderloin

Description

Serves 2–3. Pork tenderloin marinates in a sweetened soy sauce with bright touches of citrus, sherry, ginger, and Asian spices. A homemade Sweet Mustard Sauce is served on the side for the finishing touch.

Entrée Includes: Pork Tenderloin and Sweet Mustard Sauce. Side dishes shown in photo are serving suggestions.

Cooking Instructions

This dish has 2 parts: Pork Tenderloin and Sweet Mustard Sauce.

Sweet Mustard Sauce: Thaw sauce and shake well to emulsify.

Cooking Method – Choose One:

Grill: Thaw pork by submerging the well-sealed bag in water for 15–20 minutes. Grill over medium-high heat for approximately 6 minutes on each side, or until internal temp reaches 155°F.

Freezer to Oven: Preheat oven to 350°F. Remove frozen tenderloin from bag, using scissors if necessary, and bake loosely covered with aluminum foil for 45 minutes. Uncover and bake 15–30 minutes more, until internal temp reaches 155°F.

Internal temp: 155°F. Let rest 10 minutes before slicing.

Serving Suggestions: Serve with Sweet Mustard Sauce, sautéed bok choy, and Pinot Grigio.

Please Note: Cooking times are estimates and vary based on your actual oven, grill, equipment, item thickness, and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

Nutritional Information

Per Serving: Pork Tenderloin: 280 cal, 10g fat, 3g saturated fat, 800mg sodium, 11g carbohydrates, 0g fiber, 15g sugar, 37g protein.

Sweet Mustard Sauce: 90 cal, 8g fat, 1g saturated fat, 230mg sodium, 5g carbohydrates, 0g fiber, _g sugar, 4g protein.

Contains: Soy.

Lifestyle: Gluten-Free. Dairy-Free. Nut-Free.

Ingredients: pork tenderloin, gluten-free soy sauce, orange juice, brown sugar, rice wine vinegar, minced garlic, sherry, Dijon mustard, brown mustard, minced ginger, sesame oil, spices. **Sweet Mustard Sauce:** gluten-free soy sauce, onion powder, spices.

Please Note: Because Dinner Done dishes are hand-crafted, exact information may vary. Nutritional information calculated based on 3 servings per entrée.



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