

Pork Tenderloin with Spicy Maple Mop

Cooking Instructions

This dish has 2 parts: Pork Tenderloin and Sauce.

Pork Tip: Pork is lean meat and will be very dry if overcooked on the stovetop. We recommend using an instant-read thermometer to ensure your pork is cooked just to 145°F.

Sauce: Thaw sauce.

Cooking Method – Choose One:

Freezer to Oven: Preheat oven to 350°F. Bake tenderloin, covered with foil, for 30 minutes. Uncover and bake approximately 40–50 minutes more until internal temperature is reached.

Thawed to Oven: Preheat oven to 350°F. Bake, uncovered, approximately 30–45 minutes, until internal temperature is reached.

Grill Option: To quickly thaw pork for grilling, transfer pork tenderloin to a Ziploc bag. Seal tightly and submerge the well-sealed bag in water for 15–20 minutes, until thawed. Grill pork tenderloin until internal temperature is reached.

Internal temp: 145°F. Let pork tenderloin rest 10 minutes before slicing to seal in juices.

Sauce: While pork rests, warm sauce over medium heat for 5 minutes, stirring occasionally. Serve over sliced pork or on the side.

Serving Suggestions: Serve with Sweet Corn Mashed Potatoes and steamed green beans. Riesling.

Please Note: Cooking times are estimates and vary based on your actual oven or grill, as well as 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.



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