Marsala Pork Tenderloin

Cooking Instructions

This dish includes 2 parts: Pork Tenderloin and Marsala Sauce.

Pork Cooking Method – Choose One:

> **Freezer to Oven:** Preheat oven to 375F. Bake tenderloin, lightly covered with foil, for 45 min. Uncover and bake approx 30-45 min more until internal temp is reached. See sauce instruction below.
>
> **Thawed:** Preheat oven to 375F. Bake tenderloin, uncovered, for 30-45 minutes until internal temp is reached. Tenderloin can also be grilled.

Sauce: In a skillet over med-high heat, add Marsala Sauce and juices (if any) left in the pan the pork tenderloin was baked in. Bring sauce to a boil and simmer, whisking frequently, until reduced to about half. If sauce seems too dry, add a little water.

Internal Temperature: 155F. Pork tenderloin is lean and will be dry if overcooked. We recommend using an instant-read meat thermometer for perfect results every time! Let stand 10 min before slicing.

Serving Suggestions: Potatoes, asparagus, spinach salad. Chianti.

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, 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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