Orange Cranberry Pork Tenderloin

Cooking Instructions

This dish includes 2 parts: Pork Tenderloin and Orange Cranberry Sauce.

QuickThaw Tenderloin and Orange Cranberry Sauce by submerging well-sealed containers in warm water for about 20 min.

Sauce: Sauté in a small saucepan over medium heat, stirring frequently until thickened to desired consistency and cranberries have popped, about 5 mins.

Pork Tenderloin Cooking Method – Choose One:

Grill (Recommended): Grill over med to high heat for approx 6 minutes on three sides.

Thawed to Oven: Preheat oven to 375F and bake tenderloin, uncovered, for 25-35 min. Let rest 10 min before slicing.

Internal Temperature: 155F

Serving Suggestions: Parmesan polenta, green beans. Riesling.

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. Instant-read pocket thermometers are inexpensive, convenient, and very easy to use.

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