

## **LEMON-ROSEMARY PORK TENDERLOIN (for 8)**

Source: Light & Tasty Magazine Premiere Issue (Carol Birkemeier)

Prep/Cooking Time: about 1 hour

### **INGREDIENTS:**

1 medium onion, finely chopped	2 TBS olive <u>or</u> canola oil
1 TBS lemon juice	1 tsp grated lemon peel
1 tsp minced fresh rosemary <u>or</u> 1/4 tsp dried rosemary, crushed	
1 tsp minced fresh thyme <u>or</u> 1/4 tsp dried thyme	
1 garlic clove, minced	1/2 tsp salt
1 tsp pepper	2 pork loins (1 lb each)

### **DIRECTIONS:**

Combine 1st 9 ingredients. Rub over tenderloins & place on rack in shallow roasting pan. Bake 45-50 minutes, uncovered, at 400°F or till meat thermometer reads 160°F. Cover with foil & let stand another 10 minutes before slicing. Slice & serve.