

Gluten Free Herb Marinated Pork Tenderloin

Modified From [Ina Garten](#) on [Ashley's Cooking Adventures](#)

Ingredients

Zest of half a lemon
Juice of one lemon
Olive oil
2 cloves of minced garlic
1 tablespoon fresh rosemary, minced
1 teaspoon Dijon mustard
Kosher salt
Freshly ground black pepper
1 lb pork tenderloin

Directions

Combine the lemon zest, lemon juice, 1/3 cup olive oil, garlic, rosemary, mustard, and a sprinkle of salt in a one gallon resealable bag. Add the pork and turn to coat with the marinade. Squeeze out the air and seal the bag. Marinate the pork in the refrigerator for at least 3 hours or overnight. Preheat the oven to 400 degrees. Remove the pork from the marinade and sprinkle with salt and pepper. Heat a couple of tablespoon of olive oil in a large oven proof saute pan over medium-high heat. Sear the pork on all sides until golden brown. Place the pan in the oven and roast for 10 - 15 minutes or until the meat registers 137 degrees at the thickest part. Transfer the pork to a platter and cover tightly with foil. Allow to rest for ten minutes. Carve in 1/2 inch diagonal slices. Season with salt and pepper (if desired) and serve warm at room temperature.