

## Turkey Tenderloin Bake

©www.BakingInATornado.com

### Ingredients:

about 1 1/2# turkey breast tenderloin  
salt and pepper  
1 bag (20 oz) frozen mixed stir fry vegetables, partially thawed  
1/3 cup chipotle ranch salad dressing  
1/3 cup sweet chili sauce  
1 clove garlic, minced  
1/2 tsp ginger paste

### Directions:

- \*Grease a 9 X 13 baking pan. Preheat oven to 350 degrees.
- \*Slice the turkey into 1 inch slices. Season both sides with salt and pepper, and arrange in the center of the pan, leaving a border all around for the vegetables.
- \*Arrange the vegetables all around the turkey. Sprinkle the vegetables with salt and pepper.
- \*Whisk together the ranch dressing, sweet chili sauce, garlic, and ginger. Set aside 1/3 cup of this sauce.
- \*Pour the remaining sauce over the turkey.
- \*Bake for 50 to 60 minutes. Turkey must be completely cooked.
- \*Heat the reserved 1/3 cup of the sauce in a sauce pan or the microwave until hot (do not boil), pour over or serve beside the turkey.