



PEACHES, PINEAPPLE & PEPPERS PORK TENDERLOIN

1-2 tsp. **Sunset Seasoned Salt**

2 pork tenderloins, trimmed of any fat

1-2 tsp. olive oil

¼ - ½ cup **Peaches, Pineapple & Peppers Grilling Sauce**

Preheat oven to 350°F.

Sprinkle pork tenderloins with **Sunset Seasoned Salt**.

Heat olive oil in a skillet over medium-high heat. Brown pork tenderloins in hot olive oil on both sides (about 1 minute per side). Place pork tenderloins in the oven. Bake approximately 15 -20 minutes or until slightly pink in the middle and/or internal temperature reaches 155°F. In the last five minute of cooking brush pork tenderloin with sauce and serve with additional sauce.

- **Sunset Seasoned Salt**
- **Peaches, Pineapple & Peppers Grilling Sauce**