Sunset Gourmet

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SHEET PAN PORK WITH APPLES AND POTATOES

1 pork tenderloin

Fingerling potatoes or potato wedges

2 apples, cut into wedges

1 large white or red onion, cut into small wedges

2 Tbsp. olive oil

1 Tbsp. **Harvest Roasting Seasoning Blend**

In a large bowl or resealable plastic bag, place pork tenderloin and vegetables, drizzle with olive oil and sprinkle with **Harvest Roasting Seasoning Blend**. Mix well to make sure pork and all vegetables are coated. Marinate for 30 minutes in the refrigerator. Preheat oven 400°F. Place tenderloin, potatoes, onion and apples on a parchment-lined sheet pan. Bake for 30 minutes, until potatoes are tender and pork is cooked when internal temperature reaches 140°F.



•**Harvest Roasting Seasoning Blend**