



# SHEET PAN PORK WITH APPLES AND POTATOES

1 pork tenderloin

4-5 potatoes cut into wedges

2 apples cut into wedges

1 large white or red onion, cut into small wedges

2 Tbsp. olive oil

2 Tbsp. **Chef's Blend - All Purpose Seasoning**

In a large bowl or resealable plastic bag, place pork tenderloin and vegetables, drizzle with olive oil and sprinkle with **Chef's Blend - All Purpose Seasoning**. 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 the internal temperature reaches 140°F.

