



Recipe for: *Spice Rubbed Pork Tenderloin with Apple Basil Pesto Over Brown Sugar Roasted Apple*

From the kitchen of: *The Common Man*

For the Pork Tenderloin

2 Pork Tenderloins

2 Tablespoons brown sugar

1 teaspoon coriander

1/2 teaspoon fennel seed

1/2 teaspoon granulated garlic

1/2 teaspoon onion powder

1 pinch cumin

1/2 teaspoon salt

1/2 teaspoon pepper

1/2 teaspoon cinnamon

1 Tablespoon vegetable oil

Combine all spices and oil together and marinate the pork tenderloin over night. Roast the pork tenderloins in a 400 degree oven for about 18-25 minutes.

For the Brown Sugar Roasted Apples

2 apples

Brown Sugar

Salt

Core and slice apples into four rings each. Place on sheet pan and sprinkle with sugar and salt. Roast apples in 350 degree oven for 6-8 minutes

For the Apple Basil Pesto

1 Tablespoon basic basil pesto

3 Tablespoons apple sauce

1/2 Tablespoon brown sugar

Combine all ingredients and place over finished pork tenderloins.

