

## **Pork Tenderloin with AÇAÍ Berry and Cherry Preserves**

- 1 Pork Tenderloin
  - 1 Tbsp Olive Oil
  - 2 Tsp **TSG Italian Country Herb Blend/Tuscany**
  - 3 Tbsp **TSG AÇAÍ Berry and Cherry Preserves**
- 
1. Place port tenderloin on a foil-covered baking sheet.
  2. Brush with olive oil and AÇAÍ Berry and Cherry Preserves
  3. Sprinkle on Herb Blend
  4. Bake in a preheated 400° oven for 25 minutes, or until internal temperature registers 145°
  5. Allow pork to sit for 10 minutes

**Tip:** make a quick sauce by simmering 8oz. of AÇAÍ Berry and Cherry Preserves with ½ cup chicken broth and ½ tsp Italian Country Blend/Roma. Pour over sliced Pork.

**Serves 4**