



# Noreen's Kitchen

## Southwestern Rubbed

### Pork Tenderloin Quick Roast

#### Ingredients

2-3 pound pork tenderloin  
2-3 tablespoons Smoky Southwest Seasoning

#### Step by Step Instructions

Preheat oven to 400 degrees

Remove pork tenderloins (usually two in a package) from their wrapper. Wash and pat dry.

Sprinkle liberally with the seasoning mix to coat all around. Don't forget the ends.

Place coated tenderloins on a foil lined baking sheet.

Roast for 25 to 30 minutes or until the meat reaches 160 degrees on a meat thermometer.

Remove from oven, cover with either foil or another pan and allow to rest for 10 minutes before slicing and serving.

## **Enjoy!**