



# Noreen's Kitchen

## Pressure Cooker

### Asian Style Pork Tenderloin

#### Ingredients

1 package plain pork tenderloin	1/4 cup honey
1 medium onion, sliced	1/4 cup soy sauce
2 carrots, sliced	3 -4 cloves garlic, minced
2 stalks celery, cut into chunks	1 tablespoon ginger paste
1/2 cup Hoisin sauce	

#### Step by Step Instructions

NOTE: I am using a 6 quart Power Pressure XL pressure cooker. This machine has designated presets for certain types of foods. Please consult the owner's manual for your brand of machine should you have one that is different from mine.

Place all ingredients into the vessel of the pressure cooker and give them a toss being sure to coat the meat well.

Place the lid on the pressure cooker and adjust the valve to pressure.

Set the machine to the meat setting and cook for 25 minutes.

Allow the pressure cooker to have a natural release instead of a quick release. This will ensure that the meat is very tender.

When the cooker has come down off of pressure and you can remove the lid, allow the tenderloin to sit for five minutes before serving to avoid anyone scorching their mouth on the very hot dish.

I served mine with steamed rice, but this would be equally as delicious with quinoa, lo mein noodles or even pasta.

**Enjoy!**