

# **Noreen's Kitchen**

## **Light and Easy**

### **Asian BBQ Pork Tenderloin**

#### **Ingredients:**

1 Package pork tenderloin (usually two tenderloins per package)  
1 jar Hoisin Sauce  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon ground ginger  
1 teaspoon ground mustard powder  
1 teaspoon cracked black pepper  
1 teaspoon dried cilantro (optional)  
1/2 teaspoon red pepper flakes  
1/4 cup brown sugar

#### **Step by Step Instructions**

.Preheat oven to 350 degrees.

Remove tenderloins from their package, wash and pat dry with paper towel.

Mix dry spices together with brown sugar.

Rub spice mixture onto the tenderloin on all sides.

Place tenderloins in a baking pan.

Pour Hoisin sauce evenly over both of the tenderloins and spread lightly to coat.

Place pan in oven and allow to roast for approximately 30 minutes or until a meat thermometer reads between 155 and 165.

Allow meat to rest for at least 15 minutes to allow juices to settle.

Slice meat and serve.

#### **Enjoy!**

