



## Seasoned Pork Tenderloins

**1-2 pack pork tenderloins**  
**olive oil**  
**granulated garlic**

**Kosher salt**  
**black pepper**



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**Each package contains 2 pieces. Preheat oven to 400 degrees. Separate tenderloin strips and season them generously with pepper, salt and garlic.**

**In very hot fry pan or stove top grill, sear meat on all sides, until nice and brown. Place in ovenproof pan and place in hot oven for about 20-25 minutes or when your temperature probe reaches at least 140 degrees.**

**Set pan on counter and cover loosely with foil. Allow to rest for about 5 minutes before you slice at an angle and serve.**