

## SAGE-AND-GARLIC-CRUSTED PORK TENDERLOIN

PREP TIME: 5 MIN. TOTAL TIME: 40 MIN.

SERVES 4

- 2 garlic cloves, finely chopped (about 1 tablespoon)
- 1 tablespoon finely chopped fresh sage
- 1½ teaspoons coarse salt
- ¼ teaspoon freshly ground pepper
- 1 tablespoon olive oil
- 1 pork tenderloin (about 1½ pounds), tied with kitchen twine
- 1 tablespoon vegetable oil

*Yield*

1. Preheat oven to 400°. Stir together garlic, sage, salt, pepper, and olive oil in a small bowl. Rub mixture all over pork.
2. Heat a large, heavy sauté pan over medium-high heat. Add vegetable oil. Add pork, and brown all over, about 4 minutes.
3. Transfer pan to oven. Roast pork, turning occasionally, until an instant-read thermometer inserted into thickest part registers 145° to 150°, about 20 minutes. Transfer pork to a cutting board; tent with foil, and let rest 10 minutes before slicing.