



REGINA'S
FARM KITCHEN®

STRAWBERRY SMOKED CHIPOTLE ROAST PORK TENDERLOIN

SERVING SIZE: 12 (3 pork slices + 2 teaspoons glaze)

INGREDIENTS:

½ cup Regina's Farm
Kitchen® Strawberry
Smoked Chipotle
Artisan Fruit Spread

1 tbsp. white wine
vinegar

¾ tsp. kosher salt,
divided

2 tsp. olive oil

¼ tsp. crushed red
pepper

2 garlic cloves, finely
chopped

1 (1-lb.) pork tenderloin,
trimmed

¼ tsp. freshly ground
black pepper



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The pork tenderloin is a versatile, low-carb and relatively inexpensive cut of meat that's easy to prepare. And while it's perfect for weekday family dinners or entertaining weekend guests, it doesn't have to be boring. This simple recipe, straight from The Farm Kitchen, finds another new and creative way to use our Strawberry Smoked Chipotle Artisan Fruit Spread.

SERVING SIZE: Serves 12 (3 pork slices + 2 teaspoons glaze).

Chef's note: Create the pork and jam mixture up to one day ahead.

INSTRUCTIONS:

Preheat oven to 425 degrees. Combine Regina's Farm Kitchen® Strawberry Smoked Chipotle Artisan Fruit Spread, vinegar, 1/4 teaspoon salt, red pepper and garlic in a small saucepan. Bring it to a simmer, then cook three (3) minutes or until slightly thickened.

Sprinkle the pork tenderloin with the remaining 1/2 teaspoon salt and black pepper. Heat a large ovenproof skillet over medium-high heat. Add olive oil and swirl to coat. Put the pork in the pan, and cook four (4) minutes or until browned.

Turn the tenderloin over. Place pan in oven. Bake at 425 for 10 minutes or until your cooking thermometer registers 150 degrees. Remove the tenderloin from the pan, and let stand 10 minutes. Cut pork into 36 thin slices. Serve with the Regina's Farm Kitchen® Strawberry Smoked Chipotle Artisan Fruit Spread mixture.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

