

Garlic Butter Roasted Pork Tenderloin

Ingredients

1 1/2 lb Pork Tenderloin
1/2 c Unsalted Butter (softened)
5 clv Garlic (minced)
1/2 t Garlic Powder
1/4 t Salt
1 T Parsley (chopped)
1 t Dried Thyme
1 t Rosemary (chopped)
0 ds Ground Black Pepper

Instructions

- 1.Preheat oven to 400 degrees. In a small bowl stir together butter, garlic, garlic powder, 1/4 teaspoon salt, parsley, thyme, and rosemary. Set aside.
- 2.Pat pork dry with paper towels. Use a fork to pierce pork all over a dozen or so times. Season pork generously all over with salt and pepper. Place pork on a greased, a casserole dish.
- 3.Rub half of the garlic butter mixture over the top of the pork. Reserve remaining garlic butter for later.
- 4.Bake for 25-35 minutes until outside is browned and inside is no longer pink. Internal temperature should read 145 degrees).
- 5.Let pork rest for 5 minutes. Rub remaining garlic butter over the pork. Rest another 5

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minutes. Slice, serve, enjoy!