

Honey Garlic Pork Tenderloin



Ingredients

200g pork tenderloin
1 tsp oil
1 tsp salt
1 tbsp honey
20ml chicken broth

2 cloves garlic minced
1 tsp vinegar
1 tsp cornstarch

Directions

1. Heat the oven to 400F
 2. Place the tenderloins in a baking dish, brush them with oil, then season with salt
 3. In a bowl, whisk together honey, broth, soy sauce, garlic, vinegar and cornstarch
 4. Pour the sauce around the tenderloins
 5. Bake it for 20 minutes, and it's ready to serve!
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