

Herbed Pork Tenderloin with Garlic Herb Potatoes

Ingredients:

For the Herbed Pork Tenderloin:

- 1 pork tenderloin (about 1 to 1.5 pounds)
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- Salt and pepper to taste

For the Garlic Herb Potatoes:

- 1.5 pounds baby potatoes, halved or quartered
- 3 tablespoons olive oil
- 4 cloves garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon dried parsley
- Salt and pepper to taste

Instructions:

Preheat your oven to 400°F (200°C).

In a small bowl, mix together the olive oil, minced garlic, dried thyme, dried rosemary, salt, and pepper. Rub this mixture over the pork tenderloin, ensuring it's evenly coated.

Place the seasoned pork tenderloin in a roasting pan or oven-safe skillet.

In a separate bowl, mix the olive oil, minced garlic, dried oregano, dried parsley, salt, and pepper. Add the halved baby potatoes to the bowl and toss to coat them with the herb mixture.

Arrange the potatoes around the pork tenderloin in the roasting pan.

Place the pan in the preheated oven and roast for about 25-30 minutes or until the pork reaches an internal temperature of 145°F (63°C) and the potatoes are tender, stirring the potatoes halfway through cooking.

Once done, remove the pan from the oven and let the pork rest for a few minutes before slicing.

Serve the sliced herbed pork tenderloin alongside the garlic herb roasted potatoes.