

Pork Tenderloin Al Pastor

Ingredients:

- 2 Pork tenderloins
- 2 Tbsp olive oil divided
- 1 Tsp sweet paprika powder
- 1 Tbsp garlic powder
- ½ Tsp onion powder
- ½ Tsp dried oregano
- ½ Tsp dried thyme
- Salt and pepper to taste
- 4 Garlic cloves pasted
- ¼ Cup honey
- 1/2 Cup fresh orange juice
- 3 Tbsp fresh lime juice
- 1 Tbsp guajillo or chipotle powder
- 1 Tbsp achiote powder
- Fresh pineapple for garnish

Steps:

1. Start by preheating your oven to 375F. Line a baking dish with parchment paper and set a side. Pat dry the pork tenderloins with paper towels as well.
2. In a small bowl combine paprika, garlic, onion, oregano, thyme, salt and pepper. Rub the tenderloins with this spice mix.
3. In a large skillet add oil enough to coat the bottom of the pan once up to temperature sear the pork on all sides about 2 minutes per side. Then transfer the tenderloins to the baking dish
4. In a bowl combine fresh garlic, orange juice, lime juice, guajillo or chipotle, and achiote powder. Combine this mixture very well. Start brushing the tenderloins very well if you have any leftovers save it to serve with the tenderloins.
5. Roast the tenderloin for 15 minutes then remove from the oven. Put a piece of foil over the tenderloins so they don't burn but they continue to cook for another 15 minutes, or until the pork has reached 145F internal temperature.
6. Remove the baking dish from the oven and let the meat rest for about 10 minutes. Slice the roasted pork and serve garnished with some fresh herbs, fresh sliced pineapple and the reserved glaze on the side. Enjoy!!

