

# **Pork Tenderloin with Peanut Sauce**

4 servings

35 minutes

## **Ingredients**

1 pork tenderloin (trimmed)  
salt and fresh cracked black pepper (to taste)  
1 tablespoon oil  
1/2 cup smooth peanut butter (natural)  
2 tablespoons low sodium soy sauce  
1 tablespoon hoisin sauce  
2 limes (juiced)  
1/2 teaspoon red chili flakes  
1/3 cup hot water (to loosen, plus more if needed)  
1 tbl agave syrup (or to taste)  
1/2 cup peanuts (chopped)

## **Directions**

Preheat oven to 400°F. Place a baking rack inside of a baking sheet.

Heat a large sauté pan over medium high heat with canola oil. Season the pork tenderloin with Kosher salt and freshly ground black pepper. Sear pork on all sides. Remove to rack and roast in oven for 15 minutes or until thermometer registers 145°F.

To the carafe of a blender, add peanut butter, soy sauce, hoisin sauce, lime juice, red chili flakes, water and agave syrup. Blend until combined, add additional water to loosen, if necessary.

Remove the pork from the oven, let rest 5 minutes. Slice and serve with the peanut sauce, rice, and chopped peanuts.