

## Seasonal Eating



# Roasted Pork Tenderloin with Sweet Carrot Chutney

- 2 teaspoons kosher salt
- 2 teaspoons dried thyme
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1 teaspoon ground sage
- 1/4 teaspoon ground red pepper
- 1/2 teaspoon black pepper
- 2 pork tenderloins, silverskin removed
- 2 tablespoons butter
- 4 carrots, cut into 1/4" dice
- 1/2 onion, diced
- 1/2 teaspoon dried thyme
- 1/8 teaspoon salt
- 1 (8-ounce) can pineapple tidbit
- 1/2 teaspoon chicken base
- 1/4 cup orange marmalade

In a small bowl, combine salt, thyme, onion powder, garlic powder, cumin, sage, red pepper and black pepper. Spread half the spice mixture over each of the pork tenderloins. Place in a baking dish so they don't touch each other. Bake at 350 degrees until they reach 145 degrees on an instant read thermometer, about 45-60 minutes. Remove and let rest, tented with foil for about 5 minutes.

Meanwhile, in a medium skillet, melt the butter and sauté the carrot, onion, thyme and salt until onion is translucent and carrots are starting to get tender, about 15-20 minutes. Add the pineapple with juice, chicken base and orange marmalade. Cover and simmer until carrots are tender. Uncover and reduce until there is just a little juice left. Slice pork and spoon chutney over the top.