

# Marie Saba

*from my kitchen to yours*

## One-Pan Ancho Pork Tenderloin

### Ingredients:

- 2 teaspoons ancho chile powder
- 2 teaspoons brown sugar
- 1 teaspoon dried oregano
- 1 teaspoon salt
- 1 teaspoon lime zest
- 1 pork tenderloin (about 1.5 lbs.)
- Extra virgin olive oil
- 1/2 large sweet onion, sliced into thin half-rings
- 1/2 large red bell pepper, sliced into thin strips
- Salt and pepper
- 1 tablespoon butter (optional)

### Instructions:

- 1** In a small bowl, mix together ancho chile powder, brown sugar, oregano, salt and lime zest until well combined. (I use my fingers to mix it.)
- 2** Wash the tenderloin and pat dry. Use your hands to spread the dry rub all over the tenderloin. Set the tenderloin on a plate and marinate for 20 minutes on the counter (or up to overnight, covered, in the refrigerator).
- 3** When ready to cook the tenderloin, heat an oven-proof skillet over medium-high heat and preheat the oven to 400 degrees F. Add 1 Tablespoon olive oil to the skillet. Sear the tenderloin on all sides, about 1 minute per side, being careful not to burn the sugar in the dry rub.
- 4** Turn off heat and add onions and peppers to the skillet, surrounding the tenderloin. Drizzle olive oil over onions and peppers, then season with salt and pepper, and dot with a pat of butter (if desired) for extra flavor.
- 5** Place the skillet in the oven and bake for about 15 minutes or until the thickest part of the pork registers 140 degrees F (temperature will rise by about 10 degrees after cooking).
- 6** Transfer pork to a cutting board and let rest 10 minutes before slicing. Serve with peppers, onions, *cilantro lime sauce* and *rice* or tortillas if desired. Enjoy!

