

Spice Rubbed Pork Tenderloin with Roasted Baby Carrots

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		carrots
2	pounds	baby carrots - peeled, trimmed leaving 1/2" green tops attached
2	tablespoons	water
1	tablespoon	extra virgin olive oil
1	tablespoon	butter - diced
2	cloves	garlic - thinly sliced
1	small	jalepeno pepper (red) - seeded and chopped
1	teaspoon	honey
1/2	teaspoon	ancho powder
1/2	teaspoon	ground cumin
1/4	teaspoon	kosher salt
		pork
2	each	1-1.25lb pork tenderloins
2	teaspoons	dried oregano
2	teaspoons	ground cumin
1	teaspoon	ancho powder
1	teaspoon	smoked paprika
1	teaspoon	kosher salt
1	tablespoon	extra virgin olive oil

Arrange carrots on large, rimmed baking sheet. Whisk 2 tbps water and all remaining ingredients in a small bowl; pour over carrots and toss to coat. Cover tightly with heavy-duty foil. Let stand at room temperature. Toss to coat before continuing.

Preheat oven to 400. Roast carrot mixture covered until just tender, about 30 minutes.

Meanwhile, arrange pork tenderloins on another rimmed baking sheet. Stir oregano, cumin, chile powder, paprika, and 1 tspn salt in small bowl; rub mixture all over tenderloins. Heat oil in a large, heavy nonstick skillet over medium high heat. Add pork to skillet and cook until browned on all sides, about 5 minutes. Return to baking sheet.

Remove foil from carrots. Nestle pork among carrots on baking sheet, arranging in single layer around pork. Roast uncovered until center of pork registers 145, stirring carrots occasionally if they start to caramelize, about 18 minutes. Let rest 5 to 10 minutes.

Transfer pork to work surface and cut crosswise into 1/2" slices. Arrange carrots on platter and top with pork, drizzling pan juices over the top.