

## ***MAPLE PORK TENDERLOIN***

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1½ lbs	pork tenderloin
½ cup	pure maple syrup
2 tbsp	sodium reduced soya sauce
2 tbsp	ketchup
1 tbsp	Dijon mustard
2 tsp	grated orange zest
1½ tsp	curry powder
1½ tsp	ground coriander
1 tsp	Worcestershire sauce
2 cloves	garlic, minced

- 1) Trim pork of all visible fat.
- 2) Whisk together all remaining ingredients and pour over pork in a baking dish and **marinate for at least 1 hour in refrigerator.**
- 3) Roast uncovered at 350°F for 40 minutes. Pork should be slightly pink in the middle.
- 4) Let pork stand for 10 minutes before slicing.
- 5) Slice and drizzle extra sauce over pork and serve immediately.

*Serves 6*

