FOOD BANK
OF NORTHEAST GEORGIA

BALSAMIC PORK TENDERLOIN WITH MUSHROOMS & SPRING VEGETABLES

Ingredients



- **2 lbs** pork tenderloin, cut into chunks
- **12 oz** mushrooms (cremini or button), sliced
- **1** onion, sliced
- **4** cloves garlic, minced
- **1 lb.** zucchini
- **1 Tbs** balsamic vinegar
- **1/4 cup** red wine
- **2 tbsp** tomato paste
- **1 tbsp** Dijon mustard
- **1 tbsp** Worcestershire sauce
- **1 tsp** thyme
- **1 tsp** black pepper
- **2 tbsp** olive oil

Instructions

1. Preheat oven to **400 degrees.**
2. Season pork with **salt & pepper a**nd place in a large mixing bowl.
3. Add all remaining ingredients and marinate for **20 minutes.**
4. Place on sheet tray and roast fo**r 25-30 minutes** or until meat is cooked and veggies are tender.