

Pork Tenderloin with Balsamic-Peach Glaze

- 2 ½ lb. pork tenderloin
 - ¼ cup balsamic vinegar
 - 2 cloves garlic, minced
 - ¼ tsp chili powder
 - 1 tsp black pepper
 - 1 cup frozen, unsweetened peaches (thawed and chopped)
 - ½ cup sugar-free peach preserves
 - 1/8 tsp cayenne pepper
 - 1 TBSP fresh thyme leaves
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Instructions:

- Preheat oven to 375° F
- In a medium mixing bowl, whisk together balsamic vinegar, garlic, and olive oil
- To half of the vinegar mixture, add pork chops
- In a large mixing bowl, add chili powder, ½ tsp pepper, and the other half of the vinegar mixture, and toss thoroughly to coat the pork chops
- In a small skillet over medium-low heat, stir together 1 TBSP balsamic vinegar, peaches, peach preserves, cayenne pepper, and thyme. Heat, stirring frequently, until the sauce begins to simmer
- Remove pork chips from the marinade and discard the remaining liquid
- Season with remaining pepper. Heat in a large skillet over medium heat. Coat with cooking spray and add the tenderloin
- Sear 3-4 minutes on each side, then finish roasting in the oven for 10 minutes until cooked thoroughly with the peach mixture on top of the tenderloin (temperature of 145°

TIP: This dish goes great with a light arugula salad!