

Lemon Miso Marinated Pork Tenderloin



SIZE

For 4-6

PREPARATION

5 min prep (20 min cook time)

DIFFICULTY



Level



Level



This lemon miso marinated pork tenderloin feels fancy yet comes together in minutes. Let Not Just Salad Dressing do all the heavy lifting here. Simply add some soy and gochujang (if you like spice), marinate the pork, and roast at a high temperature for 20 ish minutes and dinner is served.

We love this pork on its own, over rice or a salad, or in a sandwich! If making a sandwich with leftovers, top with quick pickled vegetables and gochujang mayo! Lemon miso marinated pork = creative leftovers for days!

Ingredients

- 2 (1 ¼ lb)** pork tenderloins
- ¼ cup** soy sauce
- 1 cup** not just salad dressing, plus more to serve
- 1-2 Tbs** gochujang (depending on spice preference)
- scallions, sliced on the bias, to serve

Process

1

Heat the oven to 500 with the rack in the middle position. In a large bowl, whisk the soy sauce, dressing, and gochujang until fully incorporated. Reserve ½ cup of the mixture and set aside. Add the pork to the large bowl and toss to coat. Cover and let marinate in the fridge for 15

minutes.

2

Place the pork on a foil lined sheet tray and roast for 20-25 minutes until tender and the internal temperature reaches 145 degrees. Let the pork rest for 10 minutes, slice on the bias, garnish with reserved sauce and scallions.