

Greek Pork Tenderloin From My Carolina Home

1 18 oz pork tenderloin
3 tablespoons lemon juice
3 tablespoons extra virgin olive oil
3 teaspoons dried oregano
3 cloves garlic, smashed and minced
1/2 teaspoon salt
1/4 teaspoon black ground pepper

8 ounces cherry tomatoes
4 ounces feta cheese

1 container purchased tzatziki (optional)

Stir together all the marinade ingredients in a small bowl. Pour into a gallon size plastic storage bag. Add tenderloin and rub marinade onto the meat evenly on all sides. Press air out of bag and seal. Refrigerate to marinate at least 30 minutes or up to 8 hours (the longer the better).

When ready to bake, preheat oven to 350°, and spray a baking dish with cooking spray. Remove tenderloin from marinade place in baking dish. Place cherry tomatoes in the dish around tenderloin. Pour remaining marinade over the top of tomatoes. Bake the pork tenderloin until the internal temperature reaches 150° for medium, about 35-40 minutes. Remove from oven, sprinkle feta cheese over the top of tenderloin and tomatoes. Cover with foil, and allow to rest 5 minutes (temperature will rise another 5°).

Slice tenderloin in 1/4-inch round slices across the grain.

Serve slices of Greek pork with tomatoes on the side and garnish with purchased tzatziki if desired.

Optional, place in pita bread for a Greek sandwich.

