

Pork Tenderloin



Wondering “what’s for dinner?” Our Pork Tenderloin recipe is the answer to satisfying your whole family tonight. Simply preheat your NESCO 18 Qt. Roaster Oven, add ingredients, and cover, only turning a few times throughout. This recipe calls for fresh ingredients; with its savory blend of onions, apples, and herbs, it’s almost guaranteed to be a hit.

Your Key Ingredient:

[NESCO 18 Qt. Roaster Oven](#)

Grocery Ingredients:

1/2 cup margarine
6 to 8 lb Pork tenderloin
6 red onions, sliced
1 lb mushrooms, cleaned, sliced
1 tsp Italian herb seasoning

6 large baking apples, cored, quartered

Instructions:

1. Preheat **NESCO® Roaster Oven** to 425° F.
2. Lightly wipe cookwell with cooking oil. Add margarine. Cover; cook until melted.
3. Add roast. Cover; roast 8 minutes. Turn roast over. Cover; roast another 8 minutes.
4. Reduce temperature to 350° F. Add remaining ingredients except apples.
5. Cover, roast 1¼ to 1½ hours (170° F on meat thermometer).
6. Add apples during last 15 minutes of roasting. Serves 12 to 14.