

Roasted Pork Tenderloin and Winter Vegetables

Pork:

- ¼ cup soy sauce
- 2 tbsp. dry red wine (or chicken broth)
- 1 tbsp. honey
- 1 tbsp. brown sugar
- 2 cloves garlic
- 1 tsp. grated peeled ginger
- ½ tsp. ground cinnamon
- 2 green onions
- 1 pork tenderloin

Seasoning:

- 1 tbsp. salt
- 1 tsp. black pepper
- 1 tsp. garlic powder
- 1 tsp. paprika

Vegetables:

- 5 medium beets or parsnips
- 5 large carrots
- 5 turnips
- 8 ounces Brussels sprouts
- 2 tbsp. olive oil

Combine first 8 ingredients in a measuring cup and whisk to blend. Pour over pork tenderloin in a large zip-top bag and leave it to marinate in the fridge overnight.

Preheat oven to 350 degrees F. Take pork out of marinade (which you can discard) and bake in an ovenproof dish for 45 minutes, or until pork temperature is at least 145 degrees F on an instant-read thermometer.

Meanwhile, combine house seasoning ingredients in a small bowl. Peel vegetables according to taste and cut into 1-inch pieces. Arrange in one layer in a roasting pan; drizzle with olive oil and sprinkle with house seasoning to taste. (Any extra seasoning can be stored in an airtight container for up to 6 months.) Roast until tender, turning occasionally; check vegetables for doneness after 25 minutes and then every 10 minutes thereafter.

Allow meat to rest about 10 minutes before cutting into 2-inch serving pieces. Drizzle with meat juices and serve with the roasted root vegetables.