

ORANGE-GLAZED PORK WITH SWEET POTATOES

Preparation: 20 mins. | Cooking: 1 hour | Servings: 6

INGREDIENTS

2 medium sweet potatoes
2 pork tenderloins (about 1 lb. each)
2 medium apples
1 medium orange
1 cup orange juice
2 tbsp. brown sugar
2 tsp. cornstarch
1 tsp. ground cinnamon
1 tsp. ground ginger
1 tsp. salt
1/2 tsp. pepper



INSTRUCTIONS

Preheat oven to 350°. Peel sweet potatoes; core apples. Cut potatoes, apples and orange crosswise into 1/4-in.-thick slices. Arrange in a foil-lined 15x10x1-in. baking pan coated with cooking spray; sprinkle with salt and pepper. Roast 10 minutes. Meanwhile, in a microwave-safe bowl, mix orange juice, brown sugar, cornstarch, cinnamon and ginger. Microwave, covered, on high, stirring every 30 seconds until thickened, 1-2 minutes. Stir until smooth. Place pork over sweet potato mixture; drizzle with orange juice mixture. Roast until a thermometer inserted in pork reads 145° and sweet potatoes and apples are tender, 45-55 minutes longer. Remove from oven; tent with foil. Let stand 10 minutes before slicing.