

Sayulita Herbed Pork Tenderloin

If you're looking for a rub for pork, you'll find plenty of them. And many of them are delicious. But a lot of them also have a dozen different seasonings you have to measure just so to get the right flavor. It's not difficult, just tedious. When you're trying to make dinner on a busy night, even looking at a ingredients list longer than two or three items can be exhausting.

So let's not do that. Instead, let's talk about how we can make a delicious, flavorful rub for pork that is spicy, savory, oh, and crispy. Yes, crispy. I started experimenting with adding breadcrumbs to rubs some time ago, and it really does make a difference. Homemade are the best, but if you must buy them (and sometimes you must) get the Japanese panko crumbs instead of the alternative dust they call breadcrumbs in the bread aisle. They're coarse and crunchy, and lend to a beautiful texture, and cook up nicely on a mouthwatering pork tenderloin.

Now, what about that flavor, you ask? Well, it's a combination of two spice blends I got from Ava Jane's Kitchen. The first is the Sayulita Steak and Veg. It's a hearty blend of garlic and spices, and adds a bit of peppery flavor. The second is the Nana's Italian Seasoning. It's herby, citrusy, and lighter than the Steak and Veg, but it compliments it nicely. The combo of these two gives you amazing depth of flavor without measuring out 20 different things in hope of getting something you like.

Once you've seasoned and breaded your pork tenderloin, cooking it is a breeze. Cook in hot skillet until golden brown, and then finish in hot oven until you've got tender, juicy pork that goes with any side dish you can imagine. An ovenproof skillet means this dish is done in one pan, so you don't even have bunch of dishes to do afterwards. How's that for a dinner win?

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Serves 4

Prep time: 30-40 minutes

Ingredients:

- 1 tablespoon Sayulita Steak and Veg Seasoning blend
- 1 tablespoon Nana's Italian Seasoning blend
- 3 tablespoons coarse breadcrumbs
- 1 egg, beaten
- 1 1-2 pound pork tenderloin
- 2 tablespoons Ava Jane's Kitchen Avocado Oil

Directions:

Preheat oven to 400 degrees F.

Combine the seasonings and breadcrumbs in a small bowl. Brush the egg over the pork tenderloin, and press this mixture into it, coating the entire piece.

Heat a heavy, ovenproof skillet over medium high heat. Add the oil and sear the pork until well browned on all sides. Turn off heat and transfer skillet to the oven. Cook for 15-20 minutes, until internal temperature reaches 145 degrees F. Let rest for 5-10 minutes, slice and serve.