

Pork Tenderloin With Cabbage and Apple Slaw



Hallie Burton

Browse Similar Recipes:

[Pork](#) | [Main Dishes](#) | [Entertaining](#) | [Family](#)
[Make-Ahead](#) | [Portable/Picnic](#) | [Quick/Easy](#)
[Autumn](#) | [Spring](#) | [Summer](#) | [Winter](#)

This Recipe Goes Well With...



- [Chickpeas and Balsamic Vinegar Bruschetta](#)
- [Goat Cheese Bruschetta](#)
- [Angel Food Cake With Lime Drizzle](#)

[PRINT](#) | [E-MAIL](#) | [COMMENT](#) | [SAVE](#)

SHARE: [b](#) [f](#) [su](#) [more](#)

Serves 4

Hands-On Time: 20m

Total Time: 30m

Ingredients

- 3 tablespoons olive oil
- 2 pork tenderloins (1 1/4 pounds total)
- Kosher salt and black pepper
- 2 tablespoons rice vinegar
- 1 tablespoon honey
- 1 small Napa cabbage (about 1 pound)—quartered, cored, and thinly sliced
- 1 crisp red apple (such as Gala or Fuji), cut into thin wedges
- 1/4 cup fresh cilantro

Directions

1. Heat oven to 400° F. Heat 1 tablespoon of the oil in a large ovenproof skillet over medium-high heat. Season the pork with 1/2 teaspoon each salt and pepper and cook, turning occasionally, until browned, 6 to 8 minutes.
2. Transfer the skillet to oven and roast until the pork is cooked through, 12 to 14 minutes. Let rest at least 5 minutes before slicing.
3. Meanwhile, in a large bowl, combine the vinegar, honey, the remaining 2 tablespoons of oil, and 1/4 teaspoon each salt and pepper. Add the cabbage and apples and toss. Let sit for at least 5 minutes, tossing occasionally. Fold in the cilantro and serve with the pork.