

Roasted Pork With Brussels Sprouts and Apricots

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Jose Picayo

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Serves 4

Hands-On Time: 20m

Total Time: 25m

Ingredients

2 tablespoons olive oil

1 1/4 pounds pork tenderloin

kosher salt and black pepper

12 ounces Brussels sprouts, thinly sliced

1/4 cup dried apricots, chopped

2 tablespoons roasted unsalted almonds, chopped

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 salt and 1/4 teaspoon pepper and cook, turning occasionally, until browned, 6 to 8 minutes. Transfer the skillet to oven and roast until the pork is cooked through, 10 to 12 minutes. Let rest before slicing.
2. Meanwhile, heat the remaining tablespoon of oil in a second large skillet over medium-high heat. Add the Brussels sprouts, apricots, almonds, 1/2 teaspoon salt, and 1/4 teaspoon pepper and cook, tossing, until the Brussels sprouts are just tender, 3 to 4 minutes. Serve with the pork.

By Sara Quessenberry, October 2009