

Sheet Pan Sweet and Spicy Pork

INGREDIENTS:

2 pounds pork tenderloin, cut into 1-inch medallions

Sea salt

½ cup plum jam - no or low sugar, sweetened with fruit juice (peach and apricot also work)

2 T coconut aminos

2 T sriracha

2 T tomato paste

1 tsp. Fish sauce (Red Boat)

2 garlic cloves, minced

Freshly ground black pepper

1 pound green beans, trimmed

¼ pound fresh shiitake mushrooms, stemmed and quartered (or sliced mini bellas)

1 medium red bell pepper, cut into 1-inch squares

½ medium red onion, cut into ½-inch wedges

2 scallions, sliced on the bias

PROCESS:

Preheat the oven to 450 degrees F.

Sprinkle pork medallions with 1 ½ tsp sea salt.

In a large bowl, combine jam, coconut aminos, sriracha, tomato paste, fish sauce, garlic, and ¼ tps freshly ground black pepper. Whisk until smooth.

Add the pork to the bowl and mix well. Arrange the pork in a single layer on a baking sheet.

Add the green beans, mushrooms, bell pepper, onions, and 1 tsp sea salt to the bowl with the remaining sauce. Use your hands to coat all the vegetables evenly in the sauce.

Arrange the veggies in a single layer around the pork on the baking sheet.

Roast in the oven for about 15-20 minutes or until the pork is cooked through.

ENJOY!

Note: you may need to use 2 baking sheets- stagger in the oven

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