

Pork Tenderloin with Low Fat Romesco Sauce

Sliced seasoned pork tenderloin is served with a tomato and red pepper romesco sauce.

Recipe by [Vanessa Delgado](#) | Created on **Nov 8, 2021**

Ingredients

- 1 Smithfield® Peppercorn & Garlic Seasoned Pork Tenderloin
- ¼ cup toasted sliced almonds
- 1 ½ slices whole wheat bread, toasted
- 2 large tomatoes, roasted
- ½ (15 ounce) jar roasted red peppers
- ½ lemon, juiced
- 2 tablespoons red wine vinegar
- ½ teaspoon fresh ground black pepper, or to taste
- Salt, to taste

Directions

- Roast tenderloin in oven at 425 degrees F for 25 to 30 minutes until internal temperature reaches 150 degrees F.
- Grind almonds and bread in blender until fine. Add tomatoes and red peppers; blend until smooth.
- Stir in remaining ingredients. Serve at room temperature over sliced tenderloin.

Nutrition Facts

Serving: **5 servings** | Calories: **185.1 kcal** | Carbohydrates: **14.1 g** | Protein: **21.5 g** | Saturated fat: **0.8 g** | Cholesterol: **52.3 mg** | Sodium: **410.6 mg** | Fiber: **3.7 g** | Sugar: **3.7 g**

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