

Roasted Pork with Hoisin Shallots

Ingredients

- 1 tablespoon olive oil
- 4 medium shallots, thinly sliced
- 1/4 cup coarsely chopped fresh cilantro
- 3 garlic cloves, minced
- 1 tablespoon finely grated peeled fresh ginger
- 1/2 teaspoon dried crushed red pepper
- 1/2 cup low-salt chicken broth
- 1/4 cup hoisin sauce
- 3 tablespoons light soy sauce
- 2 tablespoons honey
- 1 pork tenderloin, approximately 1 pound

Preparation

Combine all the ingredients in a shallow dish and marinate the pork for at least 4 hours or overnight. Preheat the oven to 400 degrees. Transfer the pork to a shallow roasting dish and roast in the oven for approximately 25 minutes, or until an internal temperature registers 170 degrees. While the pork is cooking, transfer the remaining marinade into a small saucepan and simmer for approximately 15 minutes, adding additional chicken broth if it gets to thick. It is done when the shallot are nice and soft.

Let the pork rest for 10 minutes before slicing thinly - serve with rice.