

Pork Tenderloin with Apples  
By Melissa Gray  
"Southern Living Magazine," September 22, 2023

Active Time: 15 minutes

Total Time: 50 minutes

Servings: 4

### Ingredients

- 1 1/4 tsp. kosher salt, divided
- 1/2 tsp. black pepper
- 1/2 tsp. ground fennel
- 1 lb. pork tenderloin, patted dry
- 4 Tbsp. butter, divided
- 2 large unpeeled Honeycrisp apples, sliced 1/2 inch thick (about 4 cups)
- 1 small shallot, thinly sliced (about 1/3 cup)
- 1/2 cup apple cider, divided
- 1 tsp. grated orange zest (from 1 orange)
- 1 tsp. fresh thyme leaves, plus more for garnish
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### Directions

1. Prepare pan and oven: Place a 12-inch cast-iron skillet in oven, and preheat oven to 450°F.
2. Season tenderloin: While oven is preheating, stir together 1 teaspoon of the salt with the pepper and ground fennel in a small bowl. Sprinkle pepper mixture over pork; let stand at room temperature until ready to cook.
3. Bake tenderloin: Add 2 tablespoons of the butter to preheated skillet; carefully swirl to melt butter and coat bottom of skillet. Place pork tenderloin in center of skillet, and arrange sliced apples and shallot on both sides of pork. Bake for 10 minutes.

Remove from oven; turn tenderloin. Stir apple mixture, and drizzle with 1/4 cup of the apple cider. Return skillet to oven, and bake at 450°F until a thermometer inserted into thickest portion of pork registers 145°F, about 15 minutes.

Transfer pork to a cutting board, reserving apple mixture in skillet, and let rest 10 minutes.

4. Make sauce: Meanwhile, heat apple mixture and remaining 2 tablespoons butter in skillet over medium until butter is melted, about 1 minute. Stir in zest, thyme, and remaining 1/4 cup apple cider and 1/4 teaspoon salt. Bring to a simmer over medium; simmer, stirring occasionally, until slightly reduced, about 2 minutes. Slice pork, and return to skillet, spooning pan sauce over pork. Garnish with additional thyme.