

Pork Tenderloin
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The New York Times/NYT Cooking
Published October 5, 2023

Total Time: 3 hours 40 minutes

Prep Time: 5 minutes

Cook Time; 25 minutes, plus marinating and resting

Yield: 4 to 6 servings

Ingredients

2 pork tenderloins, 1 to 1¼ pounds each

½ cup extra-virgin olive oil, plus more as needed

2 tablespoons minced garlic (4 large cloves)

1 tablespoon chopped fresh thyme leaves (or 1½ teaspoons dried)

1 tablespoon honey

1 tablespoon Dijon mustard

2 teaspoon kosher salt, plus more to taste

1 teaspoon black pepper, plus more to taste

Preparation

1. Pat the tenderloins dry with paper towels and place them on a rimmed baking sheet or platter. In a small bowl, whisk together 6 tablespoons olive oil, garlic, thyme, honey, mustard, salt and pepper. Spread the mixture all over the pork, turning to coat. Refrigerate, covered, for at least 3 hours and up to 24 hours.
2. Heat the oven to 375 degrees and remove the pork from the fridge while the oven comes to temperature. In a large (12-inch) skillet, heat the remaining 2 tablespoons of olive oil over medium-high heat. When the oil is hot, carefully lay one of the pork tenderloins in the pan and cook on both sides until nicely browned, 6 to 10 minutes total.
3. Transfer to a large baking dish and repeat with the second tenderloin, adding more oil if the pan looks dry. Bake until an instant-read thermometer inserted into the thickest part of the tenderloins reaches 140 degrees, 18 to 22 minutes. Let rest for 10 minutes. (The temperature will rise to 145 degrees as the pork rests.)
4. After resting, spoon the pan juices over the tenderloins and cut the pork into thin slices. (The center pieces will be pale pink and the end slices will be more well-done.) Sprinkle lightly with salt and pepper and serve.