

Marinated Pork Tenderloin

Serve this tenderloin just by itself or drizzle with the red pepper garlic aioli! Wonderful flavours. As seen on CTV.

Ingredients for Marinated Pork Tenderloin:

- 2 Nutrafoods [Pork Tenderloin](#)
- 1/4 cup Dijon mustard
- 1/4 tsp Caribbean Heat Hot Sauce

Instructions for Marinated Pork Tenderloin:

1. In a zip lock bag combine mustard and hot sauce, mix well. Add pork to the bag and making sure Dijon covers the pork.
2. Grill over med/high heat for 12-15 minutes, or until the internal temp hits 145 degrees.
3. Drizzle the red pepper and garlic aioli over [the pork](#) and serve with your favourite sides or as a bite size appetizer.