

# Honey Southwest Roasted Pork **Tupperware®**

**Serves 6**  
**Ingredients**

1 ½ lb. pork tenderloin, trimmed	2 tbsp. honey
1 tbsp. extra virgin olive oil	½ cup chicken broth
1 tbsp. Simple Indulgence™ Southwest Chipotle Seasoning	½ cup dried cranberries
3 tbsp. butter	2 tbsp. pecans, chopped and toasted

Rub pork with olive oil and coat with Southwest Chipotle seasoning. Place in Season-Serve® Container and marinate in refrigerator at least one hour and up to 8 hours.

Preheat oven to 350 F/176° C. In a Chef Series™ 6-Qt. /5.6 L Dutch Oven, heat butter and honey over medium heat, stirring with a Saucy Silicone Spatula to melt butter. Cook meat until well browned, about 5 minutes. Turn pork and cook until other side is browned about 5 minutes more. Put pan in oven and roast until pork is cooked to a temperature of 155 F/68° C, about 10–15 minutes.

Transfer pork to platter and keep warm. Add chicken broth to Dutch Oven. Stir over medium heat and scrape up any browned bits from pan. Add cranberries and any pork juices from platter. Simmer until sauce is reduced to about ½ cup. Slice pork on the diagonal, serve with sauce and top with chopped pecans.

**Note:** Pecans may be toasted in the oven while pork is roasting. Place pecans on a baking sheet and toast 5-7 minutes.

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