

## *PORK TENDERLOIN WITH APRICOT-MISO GLAZE*

*(adapted from [Bon Appetit](#))*

Nonstick vegetable oil spray  
5 tablespoons apricot preserves  
1/4 cup red miso  
1/4 cup Champagne vinegar  
2 teaspoons finely grated orange peel  
2 pork tenderloins  
1/2 cup low-salt chicken broth

Heat oven to 425°F. Coat large rimmed baking sheet with oil spray. Combine preserves, miso, vinegar, orange peel, and garlic in small pot over medium heat. Cook until thickened, 1 to 2 minutes. If you want to make a smooth sauce, use a handheld mixer or small food processor for a few seconds. Reserve.

Sprinkle pork with salt and pepper. Place on prepared baking sheet, tucking thin end under to ensure even cooking. Brush with 2 tablespoons apricot glaze; roast 12 to 15 minutes. Turn pork over with tongs and brush with 3 more tablespoons glaze. Continue to roast until instant-read thermometer inserted into center of pork registers 150°F, 10 minutes longer. If you like your pork cooked a bit more (we do), keep cooking and check the internal temperature with a probe thermometer.

Transfer pork to cutting board, tent with foil, and let rest 10 minutes. Meanwhile, add chicken broth to remaining apricot glaze. Bring to simmer and cook until reduced to 2/3 cup sauce, about 5 minutes. Season with salt and pepper. Slice pork crosswise into 1/2- to 3/4-inch-thick slices and arrange on platter. Spoon sauce over and serve.