

Garlic Herb Pork Tenderloin with Roasted Sweet Potatoes & Green Beans

45 MIN • SERVES 4 • PALEO

INGREDIENTS

- 1 pork tenderloin (about 1 1/4 pounds)
- 2 tablespoons avocado oil, divided
- 3 cloves garlic, minced
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1/2 teaspoon smoked paprika
- 1 teaspoon sea salt, divided
- 1/4 teaspoon black pepper
- 2 medium sweet potatoes, peeled and cubed
- 12 ounces fresh green beans, trimmed
- 1 tablespoon lemon juice
- 1 tablespoon chopped fresh parsley

DIRECTIONS

- 1 Preheat oven to 425°F. Line a sheet pan with parchment paper. Toss the sweet potatoes with 1 tablespoon avocado oil, 1/2 teaspoon sea salt, and black pepper. Spread in an even layer.
- 2 In a small bowl, mix the remaining avocado oil with garlic, rosemary, thyme, smoked paprika, and the remaining sea salt. Rub the mixture all over the pork tenderloin.
- 3 Roast the sweet potatoes for 15 minutes. Remove the pan, push the sweet potatoes to one side, and add the pork tenderloin to the center.
- 4 Toss the green beans with lemon juice and place them on the remaining open space of the sheet pan. Return the pan to the oven and roast for 20–25 minutes, or until the pork reaches 145°F and the vegetables are tender.
- 5 Let the pork rest for 5 minutes before slicing. Sprinkle with fresh parsley and serve with the roasted sweet potatoes and green beans.

