Sheet Pan PorkTenderloin With Potatoes

Ingredients

- 1 ½-2 pounds pork tenderloin
- ⅓ cup brown sugar
- 2 teapsoons garlic
- 2 tablespoons reduced sodium soy sauce
- 2 tablespoon balsamic vinegar
- ⅛ teaspoon crushed red pepper flakes
- ¼ teaspoon smoked paprika - optional
- 1 ½ – 2 pounds baby red and/or gold potatoes - halved
- 3 tablespoons oil
- salt and pepper to taste
- ½ teaspoon Italian blend herbs
- ½ teaspoon garlic powder
- ⅓ cup grated parmesan cheese
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Directions

1. **Preheat oven to 425 degrees and grease a sheet pan. Line one half of the sheet pan with foil, folding up the sides about 2 inches from the edge to make a "tray" (to prevent pork juices from spilling out). Place tenderloin in the center of the foil tray.**
2. **Pat tenderloin dry with a paper towel. Whisk together brown sugar, garlic, soy sauce, balsamic vinegar, red pepper flakes, and paprika. Pour over pork tenderloin, then turn the tenderloin over a couple of times to make sure all sides are coated.**
3. **Arrange potatoes on the other half of the sheet pan (non-foil half). Drizzle with oil, toss to coat, then season with salt and pepper to taste, Italian herbs, garlic powder, and parmesan cheese.**
4. **Bake in preheated oven for 40-45 minutes, using tongs to turn the pork over in the sauces every 5-10 minutes. *I like to switch the oven to BROIL for the last 2-3 minutes to brown the pork and potatoes – but watch carefully so it doesn't burn! Allow pork to rest for 5 minutes before slicing into 1-inch sections and serving.**