

Preparation: 10 mins
Cooking: 30 mins
Ready in: 40 mins
Serves: 3-4

Sheet Pan Pork Tenderloin with Onions and Bacon

Ingredients

- 12 to 16 baby potatoes, cut in half
- 1 large yellow onion, very thickly sliced
- 2 slices bacon, chopped
- 2 Tbsp (30 mL) canola oil, divided
- 1 1/2 lb (750 g) pork tenderloin
- 1/4 tsp (1 mL) dried thyme
- 1/4 tsp (1 mL) salt, divided

Directions

1. Preheat the oven to 425°F (220°C). Line a large rimmed baking pan with parchment or foil. (If using foil, spray the foil with cooking spray.) Put the potatoes, onions and bacon on the prepared pan, along with 1 tablespoon of the oil, and toss very well to combine. Spread the mixture out in an even layer across the whole pan, leaving lots of space in the middle for the pork.
2. Dry the pork with paper towels, then put it in the middle of the baking sheet. Brush the pork with 1 tablespoon of the oil and sprinkle it with the thyme and about half of the salt. Sprinkle the rest of the salt over the potato mixture.
3. Roast for 25 to 30 minutes, stirring the onions and potatoes halfway, or until onions and potatoes are tender and pork is cooked. Let the pork rest for 5 to 10 minutes before slicing and serving.

Shopping List

Pantry Staples

- canola oil
- dried thyme
- salt

Meat

- 2 slices bacon
- 1 1/2 lb pork tenderloin

Produce

- 1 large onion
- 12-16 baby potatoes

Notes:



Remember to check your pantry and refrigerator before you go shopping!