

Smoky-Sweet Roasted Pork Tenderloin

Prep Time: 10 minutes • Cook Time: 25 minutes • Makes 8 servings

- 2 pork tenderloins (about 1 pound each)
- 1 tablespoon olive oil
- 4 teaspoons McCormick® Gourmet Collection Smoked Paprika
- 1 tablespoon brown sugar
- 1½ teaspoons garlic powder
- 1 teaspoon McCormick® Gourmet Collection Ground Cumin
- 1 teaspoon McCormick® Gourmet Collection Oregano Leaves
- 1 teaspoon salt
- ½ teaspoon coarse-grind black pepper
- ¼ teaspoon Saigon cinnamon

RUB pork tenderloins with oil. Mix remaining ingredients in small bowl. Rub spice mixture all over pork. Place pork in shallow baking pan sprayed with nonstick cooking spray.

ROAST in preheated 450°F oven 20 to 25 minutes or until desired doneness. Let stand 5 minutes before slicing.