

Pork Fillet with Urban Appetite Balsamic & Lime Glaze

This recipe is quick and easy to do and tastes great. Of all of the meat fillet cuts, Pork Fillet (tenderloin) is usually the cheapest and glazing it with Urban Appetite Balsamic & Lime Glaze gives a tasty pork roast that's great to entertain your guests with.

750g Pork Fillet (whole)

Salt & fresh ground pepper to season

½ cup [Urban Appetite Balsamic & Lime Glaze](#)



Method:

Preheat oven to 175°C

Rinse the pork fillet under cool running water. Pat dry with paper towels and trim off any excess fat. Season the fillet with salt and pepper.

Place a large fry-pan over a medium-high heat and place the pork fillet in fry-pan. Sear each side of the fillet completely browning the entire surface.

Reduce the heat to low and pour the Urban Appetite Balsamic & Lime Glaze all over the pork fillet. Turn the fillet to get an even coating all over the pork. Once this is done place pork in a roasting pan, pour over the juices and roast for 30 minutes.

After 30 minutes, remove pork from oven and allow to rest for 5 minutes before slicing.

Drizzle any pan juices over top of the sliced pork and serve with fresh seasonal vegetables and roast potatoes.