

## **Persimmon Glazed Pork Tenderloin with Carrots & Green Onions**

1 pork tenderloin (cut into 1.5" slices.)  
1/2 cup **La Vigne Persimmon Chipotle**  
6 Carrots  
3 bunches Green onions  
Toasted Sesame seeds  
1 TBSP Soy sauce  
1 tsp Sugar  
Cilantro to garnish  
2 TBSP oil

### **Pork Tenderloin:**

Cut tenderloin into 1 1/2 inch slices.

Pan sear tenderloins until done.

Dry under broiler and brush with **La Vigne Persimmon Chipotle**. Watch closely so as not to burn. Then sprinkle with toasted sesame seeds.

Clean & cut the green onions into 2 1/2" lengths. Do the same for the carrots.

Heat a sauté pan on high. Add 1-2 TBSP oil. Add carrots & toss for about 2 minutes.

Add green onions and cook about 1 minute.

Add soy sauce and sugar. Cook for 30 seconds more.

Put on plate to serve.

To serve with rice or noodles, put carrots and onions on top.

Garnish with Cilantro and persimmon glazed veal chops.