



Kitchen Cheat Sheet: Pork Tenderloin with Apples & Onions

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Tips and Time Savers

- Be sure to let your pan and oil heat up enough so that the pork browns without sticking. The oil will look shimmery and thin when it's hot.
- Like steak, pork needs to rest before you can cut into it. Giving the meat about 10 minutes of resting time keeps it nice and juicy.
- Slice the apples on the thin side so they cook more quickly
- Feel free to leave the skin on the apples. It keeps prep quick, and Honeycrisps have a softer peel, anyway.
- Don't slice the onions too thinly. They'll shrink up as they simmer with the apples. Too small, and you might lose 'em altogether.
- If your skillet doesn't have a lid, try placing a large, heavy sheet pan overtop. If that doesn't seal in the steam, use a double layer of foil.
- Transfer the pork from the skillet to a cutting board to prevent it from overcooking while it rests. Cast iron stays hot for a while.

Storage

Let the pork tenderloin, apples, and onions cool down a little before portioning it into an airtight container—and don't forget to save all the yummy sauce!

In the refrigerator, leftovers will keep for three to four days. In the freezer, it'll last for about three months, though the apples may be softer after thawing.

Reheat leftover pork tenderloin covered on the stovetop over low heat with a splash of extra apple juice. You can also heat it up again in the microwave in 30-second bursts until hot.

Variations

- Can't find Honeycrisp apples? Gala, Pink Lady, or Fuji apples are similar enough to work just fine in this recipe.
- Instead of a pork tenderloin, you can replicate this recipe with pork chops. Depending on the size, they'll likely need less time to cook.
- If you don't have bourbon on hand, use apple juice or apple cider for the marinade/sauce.
- Sage and herbs de Provence pair deliciously with the flavor of pork and apples. You could use rosemary and thyme instead if you prefer.

FAQs

How do I tell when pork is done?

An instant-read thermometer is my kitchen BFF. Stick the probe into the middle of the meat —don't go all the way through, or you'll temp the pan instead of the meat! You're good at 145 degrees F.

Can I prep this dish ahead of time?

Since pork tenderloin with apples and onions cooks quickly already, there's not much prep you can do too far in advance. Cutting up apples more than a few hours early will cause them to start to turn brown.

However, I do recommend seasoning the pork ahead of time. So, you can factor that into your cooking time or season it and let it rest in the fridge overnight.

What's the difference between pork loin and tenderloin?

Pork tenderloin is a long, round, lean cut of meat. It tastes best cooked at a high temperature, like we do in this recipe. Pork loin is a flatter, fattier cut of pork and usually tastes better slow-cooked.

Leftovers?

Wondering how to stretch leftovers into another meal? Transform the extra into these fun meals.

Make pork sliders on biscuits, Hawaiian rolls, or sandwich buns. Add some sliced Swiss cheese, and use the apple and onion sauce as topping!

Whip up a hearty apple and pork stew. I recommend roughly chopping the pork/apples/onions and adding beef broth, potatoes, and more herbs, salt, and pepper to taste.

You can even use the pork to make leftover pork fried rice. Just chop it into smaller pieces. (Leave the apples and onions out of this one, and use them as a topping for baked brie instead.)

Nice to have

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