Herb-Roasted Pork Tenderloin with Green Beans

Juicy oven-roasted pork tenderloin paired with crisp, garlicky green beans for a low-carb, high-protein meal perfect for two.

Servings: 2 **Time:** 35 minutes

Ingredients

- 1 lb pork tenderloin
- 10 oz fresh green beans, trimmed
- 2 tbsp olive oil, divided
- 2 garlic cloves, minced
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp smoked paprika
- 1 lemon, zested and juiced

Instructions

1. Preheat oven to 400°F.
2. In a small bowl, combine 1 tablespoon olive oil, thyme, rosemary, paprika, salt, pepper, lemon zest, and minced garlic.
3. Rub the herb mixture all over the pork tenderloin.
4. Place the pork on a rimmed baking sheet or roasting pan.
5. Toss green beans with remaining 1 tablespoon olive oil, a pinch of salt, and pepper; arrange them around the pork.
6. Roast in the oven for 20-25 minutes, or until pork reaches an internal temperature of 145°F.
7. Remove pork and green beans from oven; let pork rest for 5 minutes.
8. Drizzle green beans with lemon juice and toss gently.
9. Slice pork tenderloin and serve alongside the green beans.

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