

Pork Medallions with Maple-Chili Sauce

1 12oz pork tenderloin
½ tsp Chinese five-spice powder
1 TBSP vegetable oil
¾ cup low-salt chicken broth
1 ½ TBSP pure maple syrup
1 TBSP chili-garlic sauce
scallions

Cut tenderloin crosswise into 6 slices.

Using a meat mallet, pound medallions between 2 sheets of plastic wrap to about ½-inch thickness.

Sprinkle medallions with salt, pepper and five-spice powder.

Heat oil in large skillet over high heat.

Add pork and cook until brown and cooked through – about 3 minutes per side.

Transfer to platter.

Add broth, syrup and chili sauce to skillet.

Boil until reduced to about ¼ cup – about 2 minutes.

Pour sauce over pork; sprinkle with chopped scallions

Great served over brown rice to help soak up the sauce.