

# Instant Pot Balsamic Brown Sugar Pork Tenderloin

## Ingredients:

- 1.5 lb. pork tenderloin
- 2 Tbs olive oil
- 1 1/2 tsp. Lipton Onion Soup Mix
- 1/4 tsp. pepper
- 1/4 tsp. garlic powder
- 3 Tbs soy sauce
- 1/4 cup brown sugar
- 2 Tbs balsamic vinegar
- 1/4 cup water
- 2 Tbs corn starch + 4 Tbs water

Set pressure cooker to saute' mode. Rub olive oil over pork tenderloin and then season with onion soup mix, pepper, and garlic powder. Use tongs to place tenderloin in the pot and brown on all sides. Whisk together, soy sauce, brown sugar, balsamic vinegar, and water. Add to the pot. Secure the lid and make sure the steam valve is closed. Set to PRESSURE COOK (on HIGH PRESSURE) for 10 minutes. When cook time is up, let natural release for 5 to 6 minutes, then turn the steam valve to the venting position. (I always use a towel to cover the steam vent so I don't get burned). Remove lid once float valve drops down. Remove pork from the Instant Pot and change the Instant Pot setting back to the saute' mode. Mix the corn starch and water in a little container and shake until dissolved. Add to the Instant Pot and whisk until the sauce starts to thicken. Slice tenderloin and serve with the scrumptious glaze on top. ENJOY!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Follow your heart, but take your brain with you." - Anonymous***