

Instant Pot Pork Tenderloin with Watermelon Panzanella

Ingredients:

- 1.5 lbs. pork tenderloin
- 5 Tbs olive oil, divided
- 1/2 tsp. creole seasoning
- 1/2 tsp. pepper
- 1/4 tsp. salt
- 1/3 cup chicken stock
- 3 slices toasted/crusty whole-wheat bread, cubed
- Zest and juice of one lime
- 1/2 tsp. jalapeno peppers, minced
- 4 cups watermelon, cubed
- 1/2 cup fresh basil, chopped
- 1/2 cup crumbled feta cheese

Turn on Instant Pot to sauté mode. Rub pork tenderloin with creole, pepper, and salt. Add 2 tablespoons olive oil to the pot. Once hot, brown the pork on both sides. Add the chicken stock while scraping bits off the bottom of the pot. Secure lid and cook pork on Manual - high pressure mode for 7 minutes. After the 7 minutes, allow pot to natural release for 5 minutes before doing a manual release (always put a towel over the release valve before performing a manual release so you don't burn yourself with the steam). Remove pork and let set while making the panzanella.

Toast bread until it's very crusty. Once cool to the touch, cut it into cubes. In a large bowl, add 3 tablespoons of olive oil, the zest and juice of the lime, jalapeño peppers, watermelon, basil, and feta cheese. Add the bread and toss to coat. Slice the pork and serve with the watermelon panzanella. Enjoy!

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

"Sweet summer vibes leaves no room for negativity." - Anonymous