

## Roasted Red Pepper Garlic Habanero Pepper Sauce

Ingredients: Sweet Red Bell Pepper, Garlic, Lime Juice, Vinegar, Habanero Chile Pepper, Kosher Salt.

Rating: Not Rated Yet

**Price**

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Manufacturer[Catch A Fire](#)

Description

**Roasted Red Pepper Garlic Habanero Pepper Sauce**

Experience the bold and zesty flavors of Roasted Red Pepper Garlic Habanero Pepper Sauce. This hot sauce is a harmonious blend of sweet and smoky Sweet Red Bell Pepper with the intense heat of Habanero Chile Pepper. The addition of Garlic and Lime Juice provides a savory and tangy twist, while Vinegar adds the perfect touch of acidity. Finished with a hint of Kosher Salt, this sauce brings a well-rounded flavor that enhances any dish. Whether you're spicing up meats, seafood, or vegetables, Roasted Red Pepper Garlic Habanero Pepper Sauce promises to deliver a delicious kick with every drop.

**Roasted Red Pepper Habanero Glazed Pork Tenderloin**

**Ingredients:**

- 1.5 lbs (680g) pork tenderloin
- 3 tablespoons Roasted Red Pepper Garlic Habanero Pepper Sauce
- 2 tablespoons olive oil
- 1/4 cup honey

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- 2 cloves garlic, minced
- 1 tablespoon soy sauce
- 1 tablespoon lime juice
- 1/2 teaspoon kosher salt (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

## Instructions:

1. **Prepare the Marinade:** In a bowl, combine Roasted Red Pepper Garlic Habanero Pepper Sauce, olive oil, honey, minced garlic, soy sauce, lime juice, and kosher salt. Mix well to create a flavorful marinade.
2. **Marinate the Pork Tenderloin:** Place the pork tenderloin in a resealable plastic bag or a shallow dish. Pour the marinade over the pork, ensuring that it is well-coated. Seal the bag or cover the dish and refrigerate for at least 30 minutes, or overnight for the best flavor.
3. **Preheat the Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with aluminum foil.
4. **Sear the Pork:** Heat a large skillet over medium-high heat. Remove the pork tenderloin from the marinade and shake off any excess. Sear the pork on all sides until it is browned, about 2-3 minutes per side. Transfer the seared pork to the prepared baking sheet.
5. **Roast the Pork:** Place the baking sheet in the preheated oven and roast the pork tenderloin for 15-20 minutes, or until the internal temperature reaches 145°F (63°C) and the pork is cooked through.
6. **Rest and Serve:** Once cooked, remove the pork tenderloin from the oven and let it rest for a few minutes. This allows the juices to redistribute, keeping the pork moist and flavorful.
7. **Garnish and Enjoy:** Slice the pork tenderloin and serve with fresh cilantro and lime wedges for an extra burst of flavor. Pair it with your favorite sides like rice, vegetables, or a crisp salad.

This Roasted Red Pepper Habanero Glazed Pork Tenderloin recipe is sure to impress with its bold and spicy flavors. Enjoy your culinary adventure with every bite! ????

## Reviews

There are yet no reviews for this product.

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