

## These Skillet Pork Nuggets Are Tossed in Balsamic and Packed with Flavor

savory, caramelized, and ridiculously satisfying



**OVEN**  
**400°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

1 lb pork tenderloin, cut into bite-sized pieces

... cup balsamic vinegar

2 tbsp olive oil

2 cloves garlic, minced

1 tsp dried thyme

1 tsp dried rosemary

Salt and pepper, to taste

Step-by-Step Instructions:

Marinate the Pork In a bowl, whisk together balsamic vinegar, olive oil, garlic, thyme, rosemary, salt, and pepper. Add pork pieces and toss to coat. Let marinate in the fridge for at least 30 minutes.

Preheat the Oven Set oven to 400°F (205°C).

Sear the Pork Heat an oven-safe skillet (cast iron is ideal) over medium-high heat. Add the marinated pork in a single layer and sear for 2-3 minutes per side, until browned but not cooked through.

Roast to Finish Transfer the skillet to the preheated oven and roast for 15-20 minutes, or until pork is cooked through and the marinade caramelizes slightly.

Serve Hot Remove from oven, let rest a couple minutes, then serve immediately with your favorite sides or sauces.

Tips for Success:

Use pork tenderloin: It's lean, tender, and cooks quickly.

Don't skip the sear: It locks in juices and builds flavor before the oven does the rest.

Deglaze with extra balsamic (optional): After roasting, add a splash of vinegar to the hot skillet for a quick glaze.

Serving Suggestions & Pairings:

Beer Cheese Dip - a creamy, spicy dip to contrast the sweet-savory pork

Crockpot Nacho Dip - bold and beefy for a full-flavored spread

Dorito Casserole - serve together for a flavor bomb combo

Sheet Pan Quesadillas - make it a finger-food feast

Chicken Enchiladas - for a two-protein party plate

Storage & Leftovers:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Warm in a skillet with a splash of water or extra balsamic to re-glaze.

Meal prep tip: These nuggets reheat beautifully for quick lunches over salad, rice, or roasted veggies.

More Recipes You'll Love:

Dorito Casserole - bold and crowd-pleasing

Beer Cheese Dip - gooey and versatile

Crockpot Nacho Dip - perfect for dipping those pork nuggets

Sheet Pan Quesadillas - easy to batch and bake

Chicken Enchiladas - comfort food classic

Final Thoughts:

## DIRECTIONS

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8. Deglaze with extra balsamic (optional): After roasting, add a splash of vinegar to the hot skillet for a quick glaze.
9. Serving Suggestions & Pairings: These pork nuggets go great with:
10. Beer : Cheese Dip - a creamy, spicy dip to contrast the sweet-savory pork
11. Crockpot : Nacho Dip - bold and beefy for a full-flavored spread
12. Dorito : Casserole - serve together for a flavor bomb combo

13. Sheet : Pan Quesadillas - make it a finger-food feast
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17. Meal prep tip: These nuggets reheat beautifully for quick lunches over salad, rice, or roasted veggies.
18. More Recipes You'll Love: If you love fast, flavor-forward dinners, try these favorites next:
19. Dorito : Casserole - bold and crowd-pleasing
20. Beer : Cheese Dip - gooey and versatile
21. Crockpot : Nacho Dip - perfect for dipping those pork nuggets
22. Sheet : Pan Quesadillas - easy to batch and bake
23. Chicken : Enchiladas - comfort food classic
24. Final Thoughts: These Balsamic Roasted Pork Skillet Nuggets prove you don't need a complicated recipe to get bold, mouthwatering results. Whether you serve them over rice, in bowls, or on a party tray with picks and dip, they're flavorful, versatile, and always a hit.

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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