Honey Garlic Petite Tender Roast

THE ESSENTIALS:

2	Petite Tender Roasts
1 tsp	Garlic Powder
1 tsp	Sweet Paprika
1 tsp	Onion Powder
1 tsp	Thyme
1 tsp	Salt
½ tsp	Pepper
2 tbsp	Olive Oil

HONEY SAUCE

½ c	Honey
¼ c	Soy Sauce
2 tbsp	Apple Cider Vinegar
3 tbsp	Garlic, minced

PAN TO PLATE:

1. Preheat oven to 325°F. Mix garlic powder, paprika, onion powder, thyme, salt, and pepper in a small bowl.
2. In a separate bowl, whisk together the honey, soy sauce, vinegar, and garlic.
3. Pat the petite tender roast dry and coat evenly with the seasoning blend.
4. Heat oil in an oven-safe skillet over medium-high heat. Sear the roast on all sides until browned, about 2–3 minutes per side.
5. Pour the honey garlic sauce over the roast and transfer the skillet to the oven. Roast for 25–35 minutes.
6. Remove the roast, tent with foil, and let rest for 10 minutes. Simmer the remaining sauce for 2–3 minutes until slightly thickened.
7. Slice against the grain, drizzle with the sauce, and serve.