

Stuffed Pork Tenderloin

allrecipes.com



Rated: ★★★★★

Submitted By: ciaofras

Photo By: ciaofras

Prep Time: 25 Minutes
Cook Time: 35 Minutes

Ready In: 1 Hour
Servings: 5

"Pork tenderloin is rolled around prosciutto slices with seasoned mushrooms and spinach for a flavorful main dish to impress your guests."

INGREDIENTS:

1 tablespoon extra-virgin olive oil, or as needed	1/4 teaspoon salt
10 white mushrooms, minced	1/4 cup chopped fresh parsley
1 shallot, minced	2 cups fresh spinach
1/2 teaspoon dried thyme	1 teaspoon Dijon mustard
1/2 teaspoon garlic powder	1 (2 pound) pork tenderloin, butterflied and pounded flat
1/2 teaspoon dried sage	4 slices prosciutto
1/2 teaspoon ground black pepper	2 tablespoons extra-virgin olive oil

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Heat 1 teaspoon olive oil in a skillet over medium heat; cook and stir mushrooms, shallot, thyme, garlic powder, sage, black pepper, and salt in the hot oil until liquid has evaporated and mushrooms and shallots are softened, 5 to 10 minutes. Add parsley; cook and stir for 1 minute. Mix in spinach; cook and stir until spinach is wilted, about 5 minutes. Stir in mustard. Remove from heat.
3. Place pork tenderloin on a work surface; lay prosciutto atop tenderloin. Spread mushroom-spinach mixture over prosciutto, leaving 1/2-inch border on all sides. Tightly roll tenderloin around the filling and tie together with kitchen string to keep closed.
4. Heat 2 tablespoons olive oil in a large skillet over medium heat; place rolled tenderloin in the hot oil. Sear until all sides are golden brown, about 10 minutes. Transfer seared tenderloin to a 9x13-inch casserole dish.
5. Bake in the preheated oven until pork is no longer pink in the center, 25 to 30 minutes. An instant-read thermometer inserted into the center should read at least 160 degrees F (71 degrees C).

ALL RIGHTS RESERVED © 2013 Allrecipes.com

Printed from Allrecipes.com 2/24/2013



Apple iPhone 5

Now on Straight Talk

\$45
UNLIMITED*
30-DAY PLAN
NO CONTRACT

BUY NOW

Straight
Talk
wireless

Available at Walmart*



Movie Awards Night

PRO



Movie Awards Night

PRO