



Build Flavor – Sear Meat; Deglaze the Pan

Italian Prosciutto-Wrapped Pork Tenderloin

Drizzled with spicy, white balsamic vinegar glaze

- 1 teaspoon Italian seasoning
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1-1/4-pound pork tenderloin, trimmed
- 1 (3 ounce) packed sliced prosciutto
- 3 Tablespoons olive oil, divided
- 3 Tablespoons chopped onion
- 3/4 cup white balsamic vinegar
- 2 Tablespoons red pepper jelly
- 1/3 cup white wine
- 3 to 4 cups fresh baby spinach as needed
- 1/3 cup coarse chopped roasted red peppers

1/3 cup pitted black kalamata olives, halved
Garnish: Baby basil sprigs or minced chives

Preheat oven to 400 degrees F.

Combine Pork Seasonings: In a small bowl, combine Italian seasoning, salt, and ground black pepper; season pork tenderloin on all sides. Set aside.

Wrap up Pork Tenderloin: Place overlapping prosciutto slices the length of the pork tenderloin on a piece of waxed paper or cutting board. Place pork tenderloin loin on top of prosciutto slices. Wrap prosciutto slices around pork tenderloin; tie pork with kitchen string and/or toothpicks.

Bake Pork Tenderloin: In an oven-safe large skillet, sear pork loin in 2 Tablespoons oil on all sides, about 10 minutes. Place skillet in preheated oven; roast pork about 12 minutes or until 145 degrees F internal temperature. Remove pork to dish; cover with aluminum foil to rest about 10 minutes. Remove kitchen string. Set aside to stay warm.

Prepare Balsamic Pepper Sauce Glaze: Sauté onions in 1 Tablespoon oil in 10-inch skillet over medium heat until softened. Add vinegar; increase heat to medium high; bring to a boil; reduce heat to medium, simmer vinegar to reduce by a third, about 5 minutes. Whisk in pepper jelly; stir to dissolve.

Meanwhile deglaze pork skillet with 1/3 cup white wine; pour pepper jelly liquid into pork skillet; cook 5 minutes to combine flavors and until liquid lightly thickens.

To Serve: Place spinach leaves on serving platter; top with roasted red pepper pieces and olive halves. Cut pork into 3/4 inch slices; layer over spinach. Drizzle with white balsamic pepper glaze as desired. Garnish with mini basil sprigs or minced chives. Serves: 4

About the Recipe: This delicious Italian pork tenderloin combines simple ingredients using easy techniques. The prosciutto slices form a crisp bacon-like coating around the tender Italian flavored pork. It's served on crisp, green spinach with roasted red peppers and savory black olives. A light pepper flavored glaze combines reduced white balsamic vinegar and

white wine deglazed pork drippings, forming an addictive glaze as well as a flavorful dressing for the spinach.