



Pork Lombardy

Pork Lombardy is boneless delicious tender pork with a lightly floured coating, drenched in a light sauce, then smothered with lots of melted cheese.

Recipes

- 6 boneless pork tenderloins
- 8 Baby Bella Mushrooms,
- 4 tablespoons chopped Italian parsley
- 6 cloves of slivered garlic
- 1 cup flour seasoned with 1 teaspoon granulated garlic powder, 1/2 teaspoon dried oregano, salt, pepper, and a pinch of cayenne pepper
- place in a pie plate and set aside
- 2/3 cup of white wine (I use pinot grigio)
- 1 cup of chicken broth
- 2 cups of shredded cheeses mixed
- canola and extra virgin olive oil for frying

Steps:

1. Heat some oil in a pan and saute the garlic
2. Add the sliced mushrooms and saute for around 3 minutes or longer
3. Place each boneless pork tenderloin add more oil and heat to medium.
4. Brown the pork on each side for around 4 minutes each side or until golden in color.
5. After the pork is browned, add the pork to a baking dish with the wine, broth, mushrooms, and garlic.
6. Top with some fresh parsley then Generously sprinkle each piece of pork with the blended cheese.
7. Bake at 350 degrees until the cheese is melted and some of the liquid is absorbed into the meat
8. Serve with whole baby roasted potatoes, a side of angel hair pasta, or salad and garlic bread.