

MUSHROOM STUFFED PORK TENDERLOIN

INGREDIENTS

For the chicken

5 tablespoons extra-virgin olive oil, plus more for brushing

4 slices bacon, chopped

8 ounces cremini mushrooms, thinly sliced

Kosher salt and freshly ground pepper

1 clove garlic, finely chopped

1 tablespoon breadcrumbs

1/2 cup chopped fresh parsley

2 pork tenderloins (2 to 2 1/2 pounds total), trimmed

1/2 teaspoon grated lemon zest

METHOD

Step 1: Heat 2 tablespoons olive oil in a large skillet over medium heat. Add the bacon and cook until crisp, about 8 minutes. Add the mushrooms, 1/2 teaspoon salt, and pepper to taste; cook until the mushrooms are soft, about 4 minutes. Add the garlic and cook 1 minute.

Step 2: Remove from the heat and stir in the breadcrumbs and all but 2 tablespoons parsley. Let cool.

Soak 10 to 12 toothpicks in water to prevent them from burning. Rinse the pork and pat dry. Butterfly the pork: Make a 1-inch-deep incision down the length of each tenderloin; do not cut all the way through. Open the meat like a book so the tenderloins lie flat.

Step 3: Cover the pork with plastic wrap; pound with the flat side of a meat mallet until about 1/2 inch thick, starting from the middle and working outward. Spread the mushroom mixture over the 2 tenderloins. Starting with a long side, tightly roll up each tenderloin. Secure the seams with the toothpicks.

Step 4: Heat the same skillet over medium heat and add 2 Tbsp oil. Once oil is hot, place tenderloin in the skillet (toothpick-side-down) and sear about 2 minutes per side (6-8 minutes total).

Step 5: Transfer the skillet with the tenderloin to the oven and bake at 400°F for 18-20 min or until an instant read thermometer reads 145-150°F in the thickest portion of the meat. Transfer to a cutting board, brush with the pan drippings and rest 10 minutes.

Step 6: Mix the remaining 3 tablespoons olive oil and 2 tablespoons parsley, the lemon zest, and salt and pepper to taste in a bowl. Remove the toothpicks and slice the pork rolls. Top with parsley oil. Serve hot.

THE COOKERY

by The Secret Jozi Chef