LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Roasted Pork Tenderloin

Ingredients

2 pork tenderloins, trimmed and butterflied
¼ lb. prosciutto, thinly sliced
½ lb. Italian Fontina, sliced
1 ½ cups baby arugula
olive oil
coarse kosher salt
coarse ground black pepper
butcher's twine

Preparation

Preheat oven to 450 degrees.

Lay tenderloin flat and place slices of prosciutto down the center. Add Fontina slices (overlapping cheese slices); sprinkle arugula over cheese. Bring two tenderloins together and tie with twine. Rub loin with olive oil and sprinkle liberally with salt & pepper.

Place tenderloin on baking sheet and cook for 20 minutes. Turn roast and cook for an additional 10 minutes or until interior temperature is 140 degrees.

Remove from oven. Let rest 5 minutes and cut into ½ inch slices.

Buon Appetito!