



FINCH + FENNEL

Stuffed Pork Tenderloin

INGREDIENTS:

- 1 Tbsp Olive Oil, plus more for seasoning
- ½ Onion, diced
- ¼ c Mushrooms, diced
- 1 Large Peach, diced
- Salt & Pepper, to taste
- ¼ c Bread Crumbs
- 1 Egg, lightly beaten
- 4-5 lb Pork Tenderloin
- 8 Basil Leaves
- ¼ c F+F Amaretto Peach + Pecan Preserves
- 1 tsp Thyme
- 1 tsp Garlic Powder

DIRECTIONS:

Preheat oven to 400°.

1. Heat olive oil in a skillet, & sauté the diced onion, mushrooms & peach, until soft.
2. Transfer to a bowl, stir in bread crumbs & egg until moistened. Season with salt & pepper, lightly.
3. Cut pork tenderloin almost in half, lengthwise, cutting to about 1 inch from the bottom.
4. Cover with plastic wrap & lightly pound with a mallet to flatten the meat. Discard the plastic wrap.
5. Line the butterflied pork with basil leaves & spoon the F+F Amaretto Peach + Pecan Preserves over the center of the pork, lengthwise. Then spoon on the peach, mushroom & onion mixture.
6. Roll the meat over & around the stuffing, & tie the pork together with baker's twine in 4 to 5 places to hold the meat together.
7. Place the stuffed pork into roasting pan. Lightly oil the roast & sprinkle with the thyme, salt, pepper & garlic powder.
8. Roast pork loin at 400° for 45 minutes, or until internal temperature is 145°F.
9. Rest pork for 15 minutes before serving.



Enjoy!

