



FINCH + FENNEL

Pork Loin Stuffed with Porcini Risotto

PREP TIME: 45 Minutes
COOK TIME: 35 Minutes
SERVINGS: 8

INGREDIENTS:

2c F+F Porcini Mushroom Risotto
3 lbs Pork Loin Roast
Butcher's Twine
2 Tbsp Olive Oil
1 tsp Kosher Sea Salt
½ tsp Ground Black Pepper



INSTRUCTIONS:

1. Cook F+F Porcini Mushroom Risotto according to package instructions. Preheat oven to 350°F.
2. Butterfly pork loin to prepare for stuffing: Make one long deep slice lengthwise through pork loin, leaving at least ¾" uncut. Lay it open like a book.
3. Cover loosely with plastic wrap and pound to ½" thick. Unwrap and discard plastic.
4. Spread F+F Porcini Mushroom Risotto in an even layer, about ¼" thick, stopping about 1 inch from long edge of tenderloin.
5. Roll tenderloin tightly & tie securely with butcher's twine every 1 inch.
6. Brush with olive oil & season with salt & pepper.
7. Place pork on rimmed baking sheet. Transfer to preheated oven & roast until internal temperature reaches 150°F.
8. Increase oven temperature to 500°F. Roast, checking every few minutes, until exterior is rich brown color and crispy, about 5 to 7 minutes.
9. Remove from oven and cover loosely with foil; let rest 5 minutes.
10. Remove twine, then slice to serve.

Enjoy!

