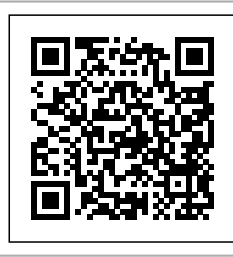


Prosciutto and Spinach Stuffed Pork Tenderloin



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Recipe by: Laura Vitale

Serves 6

Prep Time: 15 minutes

Cook Time: 1 hours 15 minutes

Ingredients

- 2 1-½ pounds each, Pork Tenderloin
- 1 10oz package of Frozen Spinach, thawed and squeezed of any liquid
- 8 slices of Prosciutto
- ¾ cup of Freshly Grated Parmigiano
- 1 ½ cup of Shredded Mozzarella
- Olive Oil
- Salt and Pepper

For the Roasted Garlic Gravy:

- 1 Head of Garlic
- 2 Tbsp of Unsalted Butter
- 2 Tbsp of Flour
- 1 cup of Beef Stock
- 2 tsp Fresh Thyme
- 2 Tbsp of Fresh Parsley
- Salt and Pepper
- ¼ cup of White Wine

1) Preheat the oven to 425 degrees, line a baking sheet with some aluminum foil and set aside.

2) Take the whole head of garlic and cut it in half, drizzle a little oil over top of each half and wrap it tightly in some aluminum foil. Pop it in the oven and let it roast for about 45 minutes.

3) On a large plastic cutting board, butterfly the pork tenderloin. Cover with plastic wrap and pound it until its about ½ inch thick.

4) Lay the pieces of prosciutto to cover pretty much the whole thing, scatter over the spinach, season them lightly with salt and pepper, and sprinkle over the mozzarella and parmesan.

5) Tightly roll the pork tenderloin like a roulade making sure that the exposed part is where the skin is.

6) Tie the roulade with 4 pieces of kitchen twine, about 2 inches apart from each other.

7) In a large skillet preheated over high heat, add about 2 tbsp of olive oil and let it get nice and hot.

8) Add the roulade, and cook it on all sides until crispy golden brown.

9) Remove from the pan onto the foil lined baking sheet and roast it for about 45 minutes or until fully cooked through. Check it with a meat thermometer; it should be about 160 degrees. Cover with foil and let it sit for about 15 minutes. Meanwhile make the gravy.

10) In the same skillet you started the pork in, preheat it again over medium heat, add the butter and let it melt. Add the flour and whisk it so it doesnt burn, let it cook for about 1 minute.

11) Add the white wine and let it reduce by half. Add the beef stock and bring to a boil. Squeeze out all the soft garlic flesh out of the skin onto a cutting board. With the side of the knife, try to mash up the garlic so you end up with a paste and add it to the boiling beef stock mixture.

12) Season the whole thing with salt and pepper, add the thyme and parsley and cook it just long enough until its nice and thick.

13) Cut off the twine from the pork roulade, slice it into thin slices and drizzle over some of the roasted garlic gravy.

Enjoy!

