

STUFFED PORK TENDERLOIN WITH SPINACH, SUN DRIED TOMATOES & MOZZARELLA CHEESE

By: Simply Creative Chef Rob Scott

Ingredients:

Serves 4

1 ¼ pound pork tenderloin
1 teaspoon Italian seasoning
1/3 cup sun dried tomatoes, sliced
½ box frozen spinach thawed and excess water squeezed out
¾ cup shredded mozzarella cheese
1 ½ tablespoons olive oil
1 pound small potatoes, sliced or cut into 1 inch pieces
Salt and pepper to taste
Cooking spray
1 tablespoon chopped parsley

Instructions:

- preheat the oven to 400 degrees F
- line a sheet pan with foil and coat it with cooking spray
- cut a deep slit all the way down the length of the pork but do not cut all the way through
- lay the pork open like a book and pound to approximately ¾ inch thick with a meat mallet
- sprinkle the Italian seasoning, salt and pepper over the port
- layer the spinach, cheese and sun dried tomatoes over one side of the pork
- roll the pork up tightly and secure every 2-3 inches with lengths of kitchen twine
- season the outside of the pork generously with salt and pepper
- place the pork on the lined sheet pan
- place the potatoes in a bowl
- add the olive oil and toss the potatoes to coat and season to taste with salt and pepper
- place the potatoes on the sheet pan around the pork
- place the pan in the oven and cook for 30 minutes or until potatoes are browned and tender and the internal temperature of the pork reaches between 145 degrees (medium rare) and 160 degrees (medium) on a meat thermometer
- remove pork from the heat and let rest for 5 minutes
- remove the string and slice the pork
- sprinkle with parsley and serve immediately with the potatoes