

Pork Tenderloin with Red Wine Mushroom Sauce

Ingredients

1 T Thyme Leaves (minced)
1 T Rosemary Leaves (plus 1
teaspoon, minced)
1 1/2 lb Pork Tenderloin (trimmed)
2 T Olive Oil
2 T Dijon
3 T Unsalted Butter
8 oz Cremini Mushrooms (sliced)
2 Shallots (thinly sliced)
1 clv Garlic (minced)
1/2 c Red Wine
1 c Beef Broth
0 ds Sea Salt
0 ds Ground Black Pepper

Instructions

1.Preheat oven to 425 degrees. In a small bowl combine 1 tablespoon thyme and 1 tablespoon rosemary; set aside.

2.Use paper towels to dry pork and season with salt and pepper all around. To a large ovenproof skillet set over medium-high heat, add olive oil. When oil is shimmering, add pork and sear until browned on all sides, 3 minutes per side.

3.Remove pork and place on a plate. Coat pork with mustard and sprinkle herb mixture, pressing to adhere. Place pork back in skillet and transfer to oven. Roast pork until it reaches 140 degrees. Transfer pork to cutting board and tent with foil, and rest for at least 5 minutes before carving.

4.Return skillet to stove over medium high heat and add 2 tablespoons butter. Once butter melts

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add mushrooms and saute until it starts to brown; then add shallots and garlic and season with salt and pepper; cook for 2 minutes.

5. Deglaze a pan with red wine and simmer until reduced to a glaze, about 30 seconds. Add broth and 1 teaspoon rosemary and cook for 3 minutes.

6. Remove skillet from heat and whisk in 1 tablespoon butter. Add any accumulated pork juices into the sauce. Taste and adjust seasoning with salt and pepper.

7. Slice pork and arrange on plate. Spoon pan sauce over pork and serve immediately.