

Mushroom-Stuffed Pork Tenderloin

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Servings: 6

*6 tablespoons extra-virgin olive oil
4 slices bacon, chopped
8 ounces cremini mushrooms, thinly sliced
Kosher salt
freshly ground pepper
1 clove garlic, finely chopped
1 tablespoon breadcrumbs
1/2 cup fresh parsley, chopped
2 (2 to 2-1/2 pounds total) pork tenderloins, trimmed
1/2 teaspoon grated lemon zest*

Preparation Time: 25 minutes

Cook Time: 45 minutes

In a large skillet over medium heat, heat two tablespoons of the olive oil. Add the bacon and cook until crisp, about 8 minutes. Add the mushrooms, 1/2 teaspoon of salt and pepper to taste. Cook until the mushrooms are soft, about 4 minutes. Add the garlic and cook for 1 minute.

Remove from the heat and stir in the breadcrumbs and all but two tablespoons of parsley. Let cool.

Soak ten to twelve toothpicks in water to prevent them from burning. Rinse the pork and pat dry. Butterfly the pork: Make a one-inch-deep incision down the length of each tenderloin; do not cut all the way through. Open the meat like a book so the tenderloins lie flat.

Cover the pork with plastic wrap. Pound with the flat side of a meat mallet until about 1/2-inch thick, starting from the middle and working outward. Spread the mushroom mixture over the two tenderloins. Starting with a long side, tightly roll up each tenderloin. Secure the seams with the toothpicks.

Preheat a grill to medium high. Brush the grates with olive oil. Brush the pork rolls with olive oil and season with salt and pepper. Grill, turning, until a thermometer inserted in the center of the pork registers 140 degrees, 25 to 30 minutes. Transfer to a cutting board to rest, about 10 minutes.

In a bowl, mix the remaining three tablespoons of olive oil and two tablespoons of parsley, the lemon zest and salt and pepper to taste.

Remove the toothpicks and slice the pork rolls. Top with the parsley oil.

Per Serving (excluding unknown items): 146 Calories; 16g Fat (94.7% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 4mg Cholesterol; 70mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 3 Fat.