

# BACON & MUSHROOM STUFFED PORK TENDERLOIN



Gordon  
**RESTAURANT  
MARKET**

## Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
758521	Primo Gusto® Extra Virgin Olive Oil	5 Tbsp.
737810	Sliced Bacon, Chopped	4 slices
417180	Fresh Mushrooms, Thinly Sliced	8 oz.
424307	Kosher Salt	to taste
225037	Trade East® Ground Black Pepper	to taste
644650	Garlic, Finely Chopped	1 clove
198011	GFS® Panko Bread Crumbs	1 Tbsp.
673662	Fresh Parsley, Chopped	½ cup
706043	Pork Tenderloin, Trimmed	2-2½ lbs.
677558	Lemon, Zested	½ Tsp.

## Preparation Instructions

*Wash hands.*

Preheat oven to 350°F.

Heat 2 tablespoons olive oil in a large skillet over medium heat. Add the bacon and cook until crisp, about 8 minutes. Add the mushrooms, 1/2 teaspoon salt, and pepper to taste; cook until the mushrooms are soft, about 4 minutes. Add the garlic and cook 1 minute. Remove from the heat and stir in the breadcrumbs and all but 2 tablespoons parsley. Let cool.

Soak 10 to 12 toothpicks in water to prevent them from burning. Rinse the pork and pat dry. Butterfly the pork: Make a 1-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 2 tenderloins. Starting with a long side, tightly roll up each tenderloin. Secure the seams with the toothpicks.

Brush the pork rolls with olive oil and season with salt and pepper. Place in oven and cook until internal temperature reaches 165°F. Transfer to a cutting board to rest, about 10 minutes.

Mix the remaining 3 tablespoons olive oil and 2 tablespoons parsley, the lemon zest, and salt and pepper to taste in a bowl. Remove the toothpicks and slice the pork rolls. Top with parsley oil.