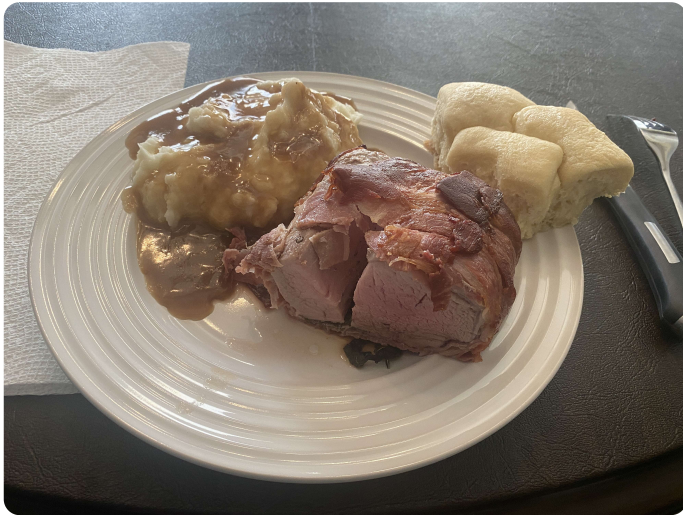




ProsciuttoWrapped Pork Tenderloin with Crispy Sage

Jacob · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

50 mins

Description

Turn your weeknight dinner into a fancy affair with this easy pork tenderloin recipe

Ingredients

- - 1 pound pork tenderloin - salt and ground black pepper to taste - 1 bunch fresh sage
- leaves removed and stems discarded
- divided - 6 ounces prosciutto - 1 tablespoon olive oil
- or more as needed

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Lightly season pork with salt and black pepper. Arrange about 6 sage leaves over tenderloin. Wrap prosciutto around tenderloin and sage
2. overlapping prosciutto slightly; wrap in plastic wrap and refrigerate to allow prosciutto to set on pork tenderloin
3. 5 to 10 minutes. Remove plastic wrap. Heat olive oil in a skillet over medium heat. Fry wrapped tenderloin in the hot oil until prosciutto is crispy and lightly browned on all sides
4. 8 to 10 minutes. Transfer wrapped tenderloin to a baking dish
5. reserving oil in the skillet. Bake tenderloin in the preheated oven until pork is cooked through
6. about 20 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Heat reserved oil in the skillet over medium heat; fry remaining sage leaves until crispy
7. adding more oil as needed
8. about 5 minutes. Slice tenderloin and serve with crispy sage leaves.