



SERVING SIZE: 4 | PREP TIME: 10 MINUTES | COOK TIME: 35 MINUTES

Bistro Pork Tenderloin with Herb Rub and Shallot Sauce

Whether it's for an intimate date night at home or a typical weeknight dinner, this simple but sophisticated pork tenderloin is perfect.

INGREDIENTS:

- 1 *Open Prairie*[®] Natural[®] Pork tenderloin, about 1 pound
- 1 tsp olive oil
- 1 tsp herbes de Provence
- 2 Tbsp minced shallot
- 2 tsp unsalted butter
- ½ c dry white wine
- Salt, to taste

DIRECTIONS:

1. Preheat oven to 350°F.
2. Brush oil over pork. Season with the herbes de Provence, and salt, if desired.
3. Heat large nonstick ovenproof skillet over medium-high heat. Add pork and cook, turning occasionally, until browned, 3 to 5 minutes. Place skillet with pork in oven and cook until meat is barely pink when cut into with a small sharp knife, 12 to 15 minutes. Remove from oven. Transfer pork to chopping board. Let stand for 3 to 5 minutes.
4. Add shallot and butter to skillet and stir over low heat until shallot softens, about 2 minutes. (Skillet will be hot so stirring will keep the shallot and butter from burning.) Add wine and increase heat to high. Bring to boil, scraping up browned bits in skillet with wooden spoon, and cook to reduce liquid by half, about 2 minutes. Remove from heat.
5. Cut pork crosswise into ½-inch slices and transfer to plates or a platter. Drizzle pan juices over pork and serve.

PAIRINGS:

- Serve a light French red, such as Beaujolais, with this dish.

SERVINGS: 1 | CALORIES: 233 | TOTAL FAT: 8g | SODIUM: 67mg | TOTAL CARBOHYDRATE: 2g | PROTEIN: 29g

*Minimally processed. No artificial ingredients.

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