



SERVING SIZE: 4 | PREP TIME: 15 MINUTES | COOK TIME: 20 MINUTES

Orange and Thyme Pork Medallions With Pancetta Roasted Vegetables and Potato & Leek Gratin

These citrus and herb pork medallions pack a flavorful, zesty punch.

INGREDIENTS:

Orange and Thyme
Pork Medallions

1 lb Open Prairie® Natural®
Pork tenderloin
medallions
1 Tbsp olive oil, divided
½ tsp kosher salt
¼ tsp fresh cracked
black pepper
1 ½ tsp minced shallots
½ tsp minced garlic
½ cup orange juice
¼ cup chicken stock
1 Tbsp butter
2 tsp fresh thyme leaves
1 Tbsp orange zest
4 orange slices, peeled

INGREDIENTS:

Pancetta Roasted Baby
Spring Vegetables

10 oz baby carrots,
trimmed and cut in
half lengthwise

8 oz Brussels sprouts,
trimmed and cut
in half
6 oz green beans, trimmed
1 Tbsp olive oil
1 ¼ tsp kosher salt
¾ tsp fresh cracked
black pepper
2 oz pancetta, diced
1 ½ tsp chopped fresh dill

INGREDIENTS:

Potato and Leek Gratin

1 medium leek
2 tsp olive oil
1 tsp minced garlic
3 lb russet potatoes
1 ½ cup heavy cream
3 oz white cheddar
cheese, grated
3 oz Gruyere cheese,
grated
1 ¼ tsp kosher salt
¾ tsp fresh cracked
black pepper

Directions:

1. Pat medallions dry; rub with 2 tsp olive oil. Season with salt and pepper.
2. In medium-large saute pan, heat 1 tsp olive oil over medium-high heat. Sear medallions for 5 to 7 minutes on each side or until an internal temperature of 130°F. Set medallions aside.
3. Add shallots and garlic to saute pan over medium-high heat; cook 1 to 2 minutes or until tender. Add orange juice and chicken stock; cook 5 minutes, scraping pan as liquids reduce. As sauce thickens, reduce heat to low. Stir in thyme and butter.
4. To serve, pour sauce over medallions. Sprinkle with orange zest and garnish with orange slices.
5. **For Pancetta Roasted Vegetables:** Preheat oven to 375°F. In medium bowl toss carrots, Brussels sprouts, green beans, olive oil, salt and pepper. Place vegetables on oven-safe pan; roast 25 to 30 minutes or until lightly browned and tender.
6. In small saute pan, fry pancetta over medium-high heat for 7 to 10 minutes or until golden brown.
7. In medium bowl, combine vegetables and pancetta; sprinkle dill over top. Serve immediately.
8. **For Potato and Leek Gratin:** Preheat oven to 350°F. Lightly grease 9 x 9-inch pan.
9. Leaving root end together, slice leek lengthwise into quarters. Wash leek well to remove all sand and dirt. Slice white and light green part of leek against the grain into ¼-inch thick slices.
10. In small saute pan, heat olive over low heat. Add leek and garlic; cook 7 minutes or until tender.
11. Peel and slice potatoes into ¾-inch thick slices. In medium bowl, combine potatoes, leek mixture, cream, cheeses, salt and pepper, coating each potato slice with the gratin mixture.
12. Arrange gratin in pan and place on sheet pan in case some of gratin overflows. Bake 1 hour and 25 minutes or until tender and browned. Serve immediately.

SERVINGS: 4 | CALORIES: 960 | TOTAL FAT: 58g | SODIUM: 1920mg | TOTAL CARBOHYDRATE: 70g | PROTEIN: 44g

*Minimally processed. No artificial ingredients.

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