

Mediterranean Pork Tenderloin w. Roasted Vegetables

(10 – 12 servings)



Ingredients:

3 good-sized pork tenderloins, trimmed & halved crosswise

1 tsp ground Coriander

1 tsp dried Thyme

1 tsp granulated Garlic

Kosher Salt

Black Pepper

12 Thyme Sprigs

Olive Oil

1 lg red Onion, peeled & cut into lg chunks

1 lg Fennel Bulb, trimmed & cut into lg chunks

10 med red Potatoes, cut into lg chunks

2 Jalapeño Peppers, halved lengthwise, seeded & sliced

Directions:

Preheat the oven to 425°F

In a small bowl, mix together the coriander, thyme, garlic, 1 tsp salt and ½ tsp pepper.

Rub the mixture over the pork loins.

Heat a large cast heavy skillet over high heat.

Add 2 tbsp of the oil, then add the pork loin halves and sear on all sides until lightly browned, about 6 minutes in all.

Meanwhile, on a rimmed baking sheet, gently toss the onions, fennel, potatoes and jalapeños with 2 tbsp olive oil and salt and pepper to taste.

Tuck the thyme sprigs amongst the vegetables.

Nestle the pork loin pieces amidst the vegetables.

Roast for 30 minutes, until the pork reaches an internal temperature of 140°F. Check repeatedly the meat so it does not get well done.

Remove the pork loins and let them sit on a cutting board, lightly tented with foil, spread out the vegetables evenly on the baking sheet, and roast them for another 10 minutes or so, until they are golden brown and tender.

Slice the pork loin and serve the with roasted vegetables and the ratatouille.