

## **Pastry-wrapped pork tenderloin with fennel & apple chutney**

### **Ingredients:**

2 packages of flavored pork tenderloin, (4 tenderloins)  
2 17 ¼ ounce package of puff pastry sheets, thawed.  
2 eggs, beaten.

### **Preparation:**

Heat oven to 325 degrees.

Remove pork from wrapper, cut off all visible fat and the silver skin and place in a shallow baking pan, bake to internal temp of 160 degrees.

Cool to room temperature.

Heat oven to 400 degrees.

Place tenderloin in the center of each puff pastry sheet.

Brush edges of pastry with egg and bring edges together and press to seal.  
Fold under ends.

Place each pastry wrapped tenderloin on a baking sheet seam side down.

Brush with remaining egg.

Bake 20 to 25 minutes or until brown.