

Herbed Pork Tenderloin with Apple Chutney

Serves 6-8



Ingredients:

2 Pork Tenderloins (2½ - 3 lb total), silver skin removed
2 tbsp minced chopped fresh Rosemary leaves
2 tbsp chopped fresh Thyme leaves
Kosher salt and freshly ground black Pepper
Good olive oil
10-12 slices Prosciutto
Apple chutney (recipe below)

Directions:

Preheat oven to 450 degrees
Place tenderloins on a sheet pan and pat dry with paper towels.
Combine the rosemary, thyme, 2 tbsp salt and 1 tsp pepper.
Rub the tenderloins with olive oil.
Sprinkle all sides with the herb mixture.
If the tenderloin has a tail fold it under.
Wrap the tenderloins completely with one layer of prosciutto.
Tie with kitchen string.
Roast 20-25 minutes to a temperature of 140 degrees for medium.
Cover tightly with aluminum foil and let rest 15 minutes.