

## Stuffed Pork Tenderloin



### Ingredients:

- 2 to 2½ lbs trimmed Pork Tenderloin (remove fat & silver skin)
- 2½ tbsp Soy sauce
- ¾ tsp freshly ground black Pepper
- ¾ tsp Garlic powder
- 1½ tbsp Olive oil
- 1½ lbs mild Italian sausage, crumbled
- 1 cup finely chopped green Onions
- 1 cup chopped Mushrooms

### Directions:

- Preheat the oven to 425°.
- Rub the tenderloin with soy sauce and dry seasonings and allow to marinate for one hour in the refrigerator.
- With a sharp boning knife make a slit down the length of the tenderloin(s) large enough to hold the stuffing.
- Cook the sausage in the olive oil in a heavy skillet over medium heat until all pink disappears. Add the green onions and mushrooms and stir to mix.
- Remove from heat and allow the mixture to cool completely.
- Press the stuffing into the cavity(s) of the pork tender(s).
- Place the tender(s) in an oven proof skillet and brown on all sides.
- Pour any juice left in the pan over the meat.
- Place the skillet with the tender(s) in the oven.
- Roast for 35 to 45 minutes, adding a little beef broth to the pan if it becomes too dry.
- Do not overcook.
- Remove the meat from the oven and let it rest for a couple of minutes before slicing across the grain into ½" pieces.
- Spoon the pan drippings over the meat to serve.