

ENTREE

# Seared Pork Tenderloin

**Ingredients:**

- 1 ea Pork Tenderloin, marinated
- 1 tsp Fresh Basil, chiffonade
- 1 tsp Fresh Oregano, chopped
- 2 oz Olive Oil
- to taste Salt
- 6 oz Garlic Roasted Potatoes
- 5 oz Fresh Asparagus, blanched
- 4 oz Strawberry, Poppy Seed and Black Pepper Sauce

**Garnish** (optional)

- 4-5 pieces Fresh Strawberries
- 1 sprig Fresh Basil

**Procedure:**

1. Coat pork in ½ oz. of olive oil and sprinkle on basil, oregano and salt, to taste.
2. Heat sauté pan to high heat and add remaining olive oil. Sear pork on all sides in hot oil. Turn pork constantly and coat with 2 ozs. of Strawberry, Poppy Seed and Black Pepper Sauce. Remove from heat and place in 350° oven for 12 minutes, or until pork reaches medium well.
3. Heat 1 tsp. of olive oil in sauté pan and add asparagus and salt to taste, toss in hot pan until heated throughout.
4. On a platter place roasted potatoes in a pile running down the center of the plate from 12 o'clock to 6 o'clock. Place sautéed asparagus on the 3 o'clock side of the potatoes.
5. Remove pork from oven, let rest for 3 minutes and then cut the loin into 5-6 pieces on a bias.
6. Pour 2 ozs. of Strawberry, Poppy Seed and Black Pepper Sauce along the 9 o'clock side of the plate and then shingle the pieces of pork over the sauce, leaning on potatoes.
7. Garnish with fresh strawberries and fresh basil.

*Strawberry, Poppy Seed and Black Pepper Sauce*

Lyons Strawberry Topping - Item 0034	½ Cup
Beef Stock	2 Cups
Poppy Seeds	1 tsp.
Red Onion, chopped	¼ Cup
Salt	2 tsp.
Black Pepper (Course Ground)	3 tsp.
Balsamic Vinegar	¼ Cup
Garlic, Minced	1 Tbsp.
Corn Starch	1 Tbsp.
Cold Water	¼ Cup
Olive Oil	2 Tbsp

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

