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## Pork Tenderloin with Spinach & Mushroom Stuffing

Makes 6 to 8 servings

### Ingredients:

2 pork tenderloins  
4 Tbsp olive oil, divided  
16 oz fresh baby spinach  
12 oz mushrooms, thinly sliced  
2 tsp salt, divided  
1 tsp ground black pepper, divided  
4 garlic cloves, minced  
2 Tbsp fresh thyme, chopped, plus additional for garnish  
10 slices fully cooked bacon, chopped  
1 lemon, cut into wedges  
Cotton twine

### Instructions:

Preheat oven to 450 F. Heat a large ovenproof skillet (preferably 12-inch) over high. Add 1 Tbsp oil and spinach. Cover and cook until wilted, about 3 minutes. Transfer spinach to a cutting board. Chop. Add 1 Tbsp oil to the skillet. Add mushrooms, 1 tsp salt and ½ tsp pepper. Cook until mushrooms have softened, about 4 minutes. Add garlic and thyme. Stir in the spinach and bacon. Mix well. Transfer mixture to a bowl to cool slightly.

Slice the pork lengthwise, cutting into but not through, to open like a book. Pound lightly to flatten. Sprinkle each tenderloin with ½ tsp salt and ¼ tsp pepper. Spread half the spinach mixture over each piece of pork. Starting on the long side, roll tenderloin tightly. Tie each tenderloin in 3 to 4 places with cotton twine. Sprinkle with remaining ½ tsp salt and ¼ tsp pepper. Heat the remaining oil in the same skillet. Add the pork. Brown the pork on all sides. Transfer to preheated oven. Cook about 20 minutes, or until the pork reaches 145 F in the thickest part of the meat. Transfer tenderloins to a cutting board. Cover with foil. Let rest about 10 minutes. Slice pork and sprinkle with thyme. Serve with lemon wedges.

Recipe courtesy of Swift Premium® and the Pork Checkoff.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**





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## Glazed Pork Tenderloin with Asian Carrot Salad

Makes 6 to 8 servings

### Pork

#### Ingredients:

2 pork tenderloins, sliced into half-inch-thick medallions  
½ cup hoisin sauce  
2 Tbsp rice vinegar  
2 Tbsp soy sauce  
2 Tbsp brown sugar  
2 tsp sesame oil  
1 tsp coarse salt  
1 tsp freshly ground black pepper  
Asian Carrot Salad (See recipe below.)  
2 scallions, thinly sliced

#### Instructions:

In a large bowl or resalable plastic bag, combine hoisin sauce, rice vinegar, soy sauce, brown sugar, sesame oil, and salt and pepper. Add pork medallions. Toss to coat. Marinate for 1 hour at room temperature or refrigerate overnight. Oil grill pan and place over high. Remove pork from marinade. Grill for 3 to 4 minutes per side, or until internal temperature reaches 145 F in the thickest part of the meat. Place on top of Asian Carrot Salad. Sprinkle with scallions.

### Asian Carrot Salad

#### Ingredients:

¼ cup rice vinegar  
2 Tbsp sugar  
1 Tbsp soy sauce  
½ tsp sesame oil  
1 lb carrots, peeled and grated  
1 pinch kosher salt

#### Instructions:

In a large bowl, combine rice vinegar and sugar. Stir until sugar is dissolved. Stir in soy sauce, sesame oil, carrots and salt.

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