

Italian Pork Tenderloin

Prep 15 m | Cook 35 m | Ready In 50 m

"Fresh sage, sun-dried tomatoes, prosciutto, and cream give this pork tenderloin dish its rich flavor. It's absolutely wonderful and simple! Chopped ham can be used if prosciutto is unavailable."

Ingredients

- 2 tablespoons olive oil
- 1/4 cup chopped prosciutto
- 2 tablespoons chopped fresh sage
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped oil-packed sun-dried tomatoes
- 1/4 cup chopped onion
- 1 1/2 pounds pork tenderloin, cut into 1/2 inch strips
- 1/2 cup chicken broth
- 1/2 cup heavy cream
- 1/4 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/2 pound spaghetti

Directions

1. Heat the oil in a skillet over medium-high heat. Sauté the prosciutto, sage, parsley, sun-dried tomatoes, and onion 5 minutes, until onion is tender. Mix the pork strips into the skillet, and brown about 10 minutes, turning once.
2. Begin boiling water for spaghetti.
3. Stir the broth and heavy cream into the skillet, and season with salt and pepper. Bring to a boil. Reduce heat to low, and simmer 20 minutes, stirring occasionally, until pork reaches a minimum temperature of 145 degrees F (63 degrees C) and sauce is thickened.
4. While the sauce is reducing, cook up the spaghetti in boiling water according to package directions.
5. Once sauce is thickened, add cooked spaghetti to the sauce and toss with the pork.
6. Serve and enjoy!

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Last update: **2020/11/01 18:11**

