



Cheater's Porchetta

Sometimes it's okay to cut corners: Here we make the classic Italian dish with bacon and skip the multiday air-drying process. It's not traditional, but it sure is delicious.

Weeknight Porchetta

ACTIVE 10 MIN • TOTAL 1 HR

4 SERVINGS

- 4 garlic cloves, finely chopped; plus 2 heads, halved crosswise
- 1 Tbsp. coarsely chopped fresh rosemary, plus 4 sprigs
- 1 Tbsp. fennel seeds, coarsely chopped
- 1½ tsp. kosher salt
- 2 Tbsp. olive oil, divided
- Freshly ground black pepper
- 1 1½-lb. pork tenderloin
- 4 slices bacon

Preheat oven to 425°. Toss chopped garlic, chopped rosemary, fennel seeds, salt, and 1 Tbsp. oil in a small bowl; season with pepper.

Rub garlic mixture all over tenderloin (if you have time to do this in the morning, great; refrigerate pork until dinner). Scatter rosemary sprigs in a large baking dish and set tenderloin on top. Wrap bacon slices around tenderloin, tucking ends underneath so bacon stays put. Nestle halved heads of garlic around tenderloin and drizzle everything with remaining 1 Tbsp. oil.

Roast until an instant-read thermometer inserted into thickest part of tenderloin registers 145° for medium, 40–45 minutes. Transfer to a cutting board and let rest at least 10 minutes before slicing.

Calories 300 • Fat 15 g • Fiber 1 g