

Mustard-Crusted Pork Tenderloin with Apple-Endive Salad

INGREDIENTS:

Pork:

- ☐ 2 (½ pound) pork tenderloins
- ☐ 3 tablespoons whole-grain Dijon mustard
- ☐ 2 teaspoons chopped fresh thyme and/or rosemary
- ☐ Kosher salt and freshly ground pepper

Salad:

- ☐ 1 tablespoon sherry vinegar
- ☐ 1 tablespoon heavy cream
- ☐ 6 tablespoons walnut oil or extra virgin olive oil
- ☐ 1-2 Belgian endives, about 8

INSTRUCTIONS: Preheat the oven to 400°. Combine the mustard and herbs in a small bowl. Trim off any fat and silver skin from the pork. Season the pork generously with salt and pepper, then coat with the mustard-herb mixture.

Place the pork on a baking pan and roast for 20 to 25 minutes, or until thermometer inserted into thickest part of the pork reads 137° (medium-rare). Transfer the pork to a platter and let it rest for 5 minutes before carving.

Whisk together the vinegar

Cut the endives in half lengthwise and remove the bitter cores. Cut the halves crosswise into ¼-inch wide strips. Cut the apple into quarters, remove the core and cut the quarters into ¼-inch wide slices. Add the endive and apple to the vinaigrette and toss thoroughly.

Carve the pork into ½-inch thick slices and transfer to warmed plates. Pour any juices from the platter over the pork. Serve the salad next to the meat, and sprinkle the Parmigiano-Reggiano over the salad.