

RECIPE | TOMATOES

PORK TENDERLOIN WITH REDROYALS™



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Recipe created by Plate and Pen

INGREDIENTS

For the marinade

- ¾ cup petite Sirah
- ½ cup olive oil
- ¼ cup chopped green olives
- ¼ cup chopped kalamata olives
- 3 tbsp fresh thyme sprigs
- 1 tbsp kalamata juice
- 1 tbsp Za'atar seasoning mix
- 1 tsp red pepper flakes
- 1 tsp black pepper
- 1 tsp salt
- 1 tsp minced garlic

For the pork

- 12 oz Pure Flavor® RedRoyals™
- Cherry Tomatoes on-the-Vine
- ½ cup chopped artichokes
- ½ cup chopped kalamata and green olives
- 1 tsp black pepper
- 1 tsp red pepper flakes
- 1 tsp Za'atar seasoning mix

DIRECTIONS

1. Mix marinade ingredients together in a bowl.
2. Butterfly the pork tenderloin and cover with marinade in a covered container overnight in the fridge.
3. When ready to cook the tenderloin, preheat the oven to 350°F. Mix together artichokes, olives, pepper, pepper flakes and Za'atar seasoning. Fill the inside of the butterflied tenderloin and roll. Tie together with butcher's twine.
4. Cook in the oven for 35 minutes alongside the tomatoes (keep these on the vine), seasoned with more Za'atar, salt and pepper.



TOTAL TIME

45 minutes

PREP TIME

10 minutes

COOK TIME

35 minutes

SERVES

4

COOKING LEVEL

Easy