

Pork Tenderloins Stuffed with Bacon, Brie, Spinach & Mushrooms



Ingredients

2 pork tenderloins, well-trimmed, about 12 oz / 0.375 kg EACH
3 slices bacon
2 cloves garlic, minced
2 shallots, chopped
1 ½ cups / 375 mL sliced mushrooms
2 cups / 500 mL chopped fresh spinach
2 Tbsp / 30 mL red wine
2 ½ oz / 75 g Brie, chopped
½ tart apple, chopped
2 Tbsp / 30 mL chopped toasted walnuts
1 tsp / 5 mL dried thyme leaves
Salt and ground black pepper
1 Tsp / 15 mL canola oil

Directions

1. With sharp knife, butterfly pork tenderloins by slicing horizontally to, but not through, opposite side. Open tenderloins as you would a book. Flatten slightly with palm of hand. Cover tenderloins with plastic wrap and set aside.
2. In large skillet, fry bacon over medium heat until crispy.
3. Remove bacon slices from skillet onto a plate lined with paper towel. Set aside.
4. Discard all but 2 Tbsp bacon fat. Sauté garlic, shallots and mushrooms until softened, about 5 minutes.
5. Add spinach and sauté briefly just until it starts to wilt.
6. Deglaze skillet with wine, scraping up any browned bits from bottom of skillet. Remove skillet from heat and allow mixture to cool, about 30 minutes.
7. Add brie, apple, walnuts and thyme to spinach-mushroom mixture; stir to combine.
8. Roughly chop reserved bacon. Add to mixture; stir to combine. Season stuffing with salt and pepper according to taste.

9. Spoon half of the stuffing onto one half of each tenderloin. Fold over other half of tenderloin to enclose stuffing. Tie with butcher string in 3-4 places.
10. In large nonstick skillet, heat oil over medium-high heat. Sear stuffed tenderloin on all sides until nicely browned.
11. Preheat oven to 375°F. Roast tenderloins on parchment-lined rimmed baking sheet for 15-20 minutes or until instant-read thermometer registers 155°F.
12. Remove tenderloins from oven onto clean cutting board. Tent loosely with foil and let tenderloins rest 5 minutes.
13. Remove butcher string. Slice to serve.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 45
- **Cook Time (Minutes):** 45
- **Number of Servings:** 6-8