

Nut-crusted Pork Tenderloin Crostini



Ingredients

- ½ cup / 125 mL fresh parsley leaves
- ½ cup / 125 mL slivered almonds
- ¼ tsp / 1 mL salt
- 1 lemon, grated
- ¼ cup / 50 mL fresh lemon juice
- 1 pork tenderloin, well-trimmed, about 12 oz / 0.375 kg
- 1 baguette, cut on diagonal into 24 slices
- 4 oz / 113 g cream cheese or goat cheese

Directions

1. Preheat oven to 375°F.
2. In food processor, pulse parsley and almonds until crumbly. Do not over-process or mixture will be paste-like.
3. In small bowl, combine mixture with lemon zest and salt; spread on a large piece of waxed paper.
4. Place lemon juice in a pie plate. Dip tenderloin in lemon juice to coat.
5. Coat tenderloin with nut mixture, using waxed paper to press mixture onto pork.
6. Roast pork on a rack in a shallow pan for 25-30 minutes or until instant-read thermometer registers 155°F.
7. Remove tenderloin from oven; cool on rack. Loosely wrap with foil; chill several hours in refrigerator.
8. To serve, lightly toast baguette slices; spread with cream cheese or goat cheese. Slice tenderloin into ½-inch slices. Place on top of cheese. Garnish as desired.

Additional Info

- **Cut:** Tenderloin
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 30

- **Number of Servings:** 24