

PORK TENDERLOIN

INGREDIENTS

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| 2 pounds pork tenderloin | 2 tbsp capers |
| sea salt and pepper | 1 tbsp red wine vinegar |
| 12 garlic stuffed olives | 1 tbsp olive oil |
| 2 oz. Kalamata olives | 2 tbsp avocado oil |
| 4 basil leaves, for garnish | |
| 1/2 oz. sun-dried tomatoes | |

PROCEDURE

Season the pork tenderloins generously with salt and pepper and set aside.

Preheat the oven to 425°F.

Combine the olives, sun-dried tomatoes, capers, basil, vinegar and olive oil in a food processor and pulse until finely chopped.

Heat the avocado oil in a large oven-proof skillet over medium-high heat. Once the pan is hot, add the pork tenderloins to the skillet and cook until browned on both sides, about 4 minutes each side.

Transfer the skillet to the oven and bake for 15 minutes, or until they are cooked all the way through.

Once the pork is finished roasting, let it rest for 10 minutes before cutting into it. This will help it retain its juices.

Slice into medallions and top with olive tapenade and remaining basil before serving. Serve with leafy greens.