

Pork Tenderloin Medallions with Balsamic Reduction

Adapted from *Cooking Light*



Ingredients

- 1 Tbsp olive oil
- 1 Tbsp Minced shallots
(can substitute green onions)
- 2 garlic cloves minced
- 1 cup balsamic vinegar
- 1 Tbsp chopped fresh rosemary
- 2 tsp Dijon mustard
- 1 lb pork tenderloin sliced into medallions
- 2 tsp SLOMIXX®



Balsamic reduction

- (1) Heat oil in small saucepan over medium heat.
- (2) Add shallots and garlic saute 2 minutes.
- (3) Add vinegar, rosemary and mustard.
- (4) Cook until reduced by half approx. 1/2 c.

Tenderloin Medallians

- (1) Sprinkle or rub pork generously with SLOMIXX® on both sides.
- (2) Heat large skillet with cooking spray over medium-high heat.
- (3) Place medallions 1 skillet and cook 2 minutes on each side.
- (4) Turn off heat, add reduction sauce turn medallions to coat both sides.

