



## BACON WRAPPED PORK TENDERLOIN IN A SNAP

SERVINGS: 4-6 | PREP TIME: 15 MINS | COOK TIME: 30 MINS

- Preheat convection oven to 350°F.
- In a bowl, mix the Dijon mustard, mayonnaise, rosemary, thyme, and fresh garlic. Set aside.
- Prep the tenderloin by generously sprinkling salt and pepper on each side and rub. Set aside.
- On an oversized cutting board or other flat surface, lay all the bacon strips out side-by-side with the edges overlapping.
- Place the tenderloin about 1/3 of the way down from the top of the bacon and, using a basting brush, generously brush the tenderloin with the Dijon spread (being sure to coat ends and both sides).
- Once the tenderloin is coated, bring the top ends of the bacon over the top of the loin and then gently begin to roll the tenderloin with the bacon until fully wrapped. (OPTION: You can use toothpicks to secure the bacon if needed.)
- Using the same basting brush, gently baste half of the warm honey over all exposed surfaces of the bacon.
- Preheat a large flat bottomed pan on medium high heat and add olive oil. Place the honey-glazed side of the tenderloin onto the hot pan. While tenderloin is searing, baste the uncooked side with the reminding warm honey. After 6-7 mins, flip the tenderloin and continue to sear the other side.
- Place the seared tenderloin in a preheated convection oven and bake for 20 mins per pound, or until internal temperature is 150 degrees. (ALTERNATIVE: No convection oven? Add an additional 25% cooking time if baking in a regular oven.)
- Remove roast from oven, loosely tent with tin foil and allow to rest for 10 mins before slicing into 1/2" slices. Serve with roasted potatoes and a vegetable of your choice.

2 TBSP. olive oil  
1 pork tenderloin  
Salt and pepper  
1 package of bacon  
1/4 cup honey (warmed in microwave)

FOR GLAZE  
1/3 cup of Dijon mustard  
2 TBSP. mayonnaise  
2 cloves garlic, diced and smashed with the back of a fork  
1 tsp. fresh rosemary, finely diced  
1 tsp. fresh thyme, finely diced