

Prosciutto Wrapped Pork Tenderloin

Incredibly easy to make Prosciutto Wrapped Pork Tenderloin – With only a few ingredients and no expertise required, this dish will become a favourite!

Courtesy of Laughing Spatula

Ingredients

Tudge Tenderloins (I used 3 smaller tenderloins to feed our hungry family of 5!)
Sufficient thinly sliced Prosciutto/ Parma ham to wrap around the tenderloin
1 tbs honey
1 tbs dijon mustard
(Adjust mustard and honey quantities depending on number of tenderloin)
salt and pepper

Instructions

1. Preheat oven to 200 degrees C
2. In small bowl combine honey and Dijon mustard
3. Lay out Prosciutto on baking paper, slightly overlapping.
4. Place pork on Prosciutto (I used Parma ham)
5. Brush with honey/Dijon mixture and sprinkle with salt and pepper.
6. Lifting parchment, roll up.
7. Bake for 25-30 minutes or until meat thermometer reads 70 degrees.
8. Let rest 10 minutes before slicing (this is important)

Recipe Notes

I baked some sweet potato wedges around the pork, leaving the wedges in to crisp up while the meat was resting.