

HERBED CHEESE STUFFED PORK TENDERLOIN

ACTIVE TIME:

15 minutes

TOTAL TIME:

30 minutes



WHAT YOU'LL NEED...

- **1836 Butchers** Herb & Cheese Stuffed Pork Tenderloin
- Salt & Pepper (optional)
- 2 Tablespoons Extra Virgin Olive Oil or Unsalted Butter
- Digital Instant-Read Thermometer
- Cast Iron or Other Oven-Safe Heavy Skillet

INSTRUCTIONS

- 1** Allow the stuffed tenderloin to come to room temperature to ensure even-cooking. Leave it out for up to two full hours before roasting.
- 2** Add additional salt & pepper, to taste. Pre-heat the oven to 425°F.
- 3** Heat oil or butter in skillet over medium heat until browning, but not burnt.
- 4** Brown tenderloin on all sides including end pieces, approximately 2 minutes per side.
- 5** Transfer the skillet to the oven and bake until the internal temperature reaches 140°F, approximately 10 minutes.
- 6** Let the tenderloin rest for 10 minutes on a cutting board. Then, carve thick slices and serve.

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BUTCHERS

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