



Bacon Wrapped Pork Tenderloin

Serves 5

Ingredients:

1 1/2 lb pork tenderloin
Salt
2 tablespoons honey
10 slices bacon
1 tablespoon olive oil
Pepper

Directions:

1. Preheat oven 350° F. Lay bacon slices out flat.
2. Season pork tenderloin with salt and pepper.
3. Pour olive oil into an oven-proof skillet. Bring to high heat. Once hot, sear pork until lightly browned.
4. Wrap pork tenderloins with 2 slices of bacon. Transfer pork back to skillet. Drizzle honey over pork and brush to evenly coat.
5. Place skillet in oven and cook for 25-30 minutes. Baste with juices halfway through cooking. Remove from oven and baste again. Let sit for 5 minutes before serving.

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CookingMethod: Bake

Week: 202114

FeatureIntro: There's no denying how good this dish is!

RecipeIntro: One of the easiest pork recipes you'll ever make.