Balsamic Rosemary Pork Tenderloin with Potatoes and Pearl Onions

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Recipe by: Laura Vitale

Serves 2 as Main Course, 4 as Starter

Prep Time: minutes
Cook Time: minutes

Ingredients
__1 (1 lb) Piece of Pork Tenderloin
__6 Baby Yukon Gold Potatoes, halved or quartered if very big
__1 Cup of Frozen Pearl Onions, thawed
__3 Tbsp of Balsamic Vinegar
__2 Tbsp of Extra Virgin Olive Oil
__3 Sprigs of Fresh Rosemary, picked off the stem
__3 Cloves of Garlic, peeled and cut into slivers
__Salt and Pepper, to taste

Process,
1) Preheat your oven to 425 degrees and line a 9 by 13 pan with aluminum foil and drizzle a little extra virgin olive oil to avoid the pork from sticking.

2) Lay the potatoes in one layer on a microwave safe dish and microwave for about 10 minutes or until just about cooked thru.

3) Make little slits all over the pork tenderloin and stuff each one with a couple pieces of rosemary and 1 sliver of the garlic. Season the outside well with salt and pepper and set aside.

4) Preheat 1 Tbsp of extra virgin olive oil in a large non stick skillet over medium high heat.

5) Add the prepped pork tenderloin and sear on both sides until its brown and crusty. Remove from the pan and place it on the foiled lined baking pan.

6) In a large bowl, add the partially cooked potatoes, pearl onions, 2 Tbsp of the balsamic vinegar and remaining 1 Tbsp of extra virgin olive oil, remaining rosemary and season with salt and pepper to taste and mix until everything is combined.

7) Add the potato mixture all around the pork tenderloin and roast for 25 to 35 minutes or until the internal temperature of the thickest part of the pork reaches 150 degrees. Remove the pork tenderloin to a plate and cover with aluminum foil. Put the potatoes back in wile the pork is resting, about 10 minutes.

8) Once the pork has rested slice thinly and place it on a platter, arrange the roasted potatoes and pearl onions around the pork loin and drizzle a touch of balsamic vinegar over the top before serving.