

Pork Tenderloin with Parmesan Wine Crust

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Simple yet sophisticated, a cheese crust transforms the typical tenderloin roast into an Italian feast.

Ingredients:

1 (1-pound) pork tenderloin, trimmed
¼ cup all-purpose flour
Black pepper, to taste
4 tablespoons butter, divided
2 tablespoons minced shallot
½ cup dry white wine
2 tablespoons grated Parmesan cheese
2 tablespoons breadcrumbs

Directions:

- 1) Preheat oven to 375°F.
- 2) Slice pork tenderloin into ½-inch thick rounds; pound with a meat pounder or rolling pin to ¼-inch thickness. Dust slices to coat with flour and pepper.
- 3) Melt 2 tablespoons butter in a large skillet over medium-high heat; add pork and brown on both sides, about 3 minutes total. Transfer pork to a baking dish.
- 4) Add shallots to skillet; cook until softened, stirring occasionally, about 3 minutes. Add wine and cook until liquid is almost evaporated, about 2 minutes, stirring. Add Parmesan, breadcrumbs, and remaining 2 tablespoons butter; cook until melted and well combined, stirring, about 3 minutes.
- 5) Spoon Parmesan mixture by the teaspoonful onto each pork slice; gently press down to make a flat crust. Repeat with remaining mixture. Pour any excess skillet liquid into baking dish.
- 6) Bake until pork is done, 12 to 14 minutes. Serve immediately.