

Stuffed Pork Tenderloin with Fresh Tomato Sauce

Ingredients

- 2 pork loins (about 4 lbs.), trimmed (they come packaged together)
- 1 4-oz. log fresh goat cheese
- salt and freshly ground pepper, to taste
- 3 tablespoons fresh rosemary, minced
- 2 tablespoon minced garlic
- 1/2 tsp. each salt and freshly ground pepper
- 1 tablespoon olive oil
- Fresh Tomato Sauce
- rosemary sprigs for garnish

Instructions

1. Prepare Fresh Tomato Sauce (recipe follows). While Tomato Sauce is cooking, prepare pork loins.
2. Preheat oven to 400°F. Cut each pork loin in half lengthwise, to, but not through one edge. Open the tenderloin like a book and spread half of the goat cheese along the inside of each loin. Season with salt and pepper.
3. With a mortar and pestle, make a coarse paste of the minced rosemary, garlic, 1/2 teaspoon salt, and 1/2 teaspoon pepper. Spread over all sides of both pork loins. Tie loins with unwaxed string and allow to stand at room temperature for 30 minutes.
4. Heat large oven-proof sauté pan over moderately-high heat. Add olive oil and heat. Sear pork loins on all sides and transfer pan to preheated oven. Roast 15 minutes for medium doneness. Remove from oven and cover pan with foil. Allow meat to rest 5 minutes before slicing.
5. Slice loins about 1/2-inch thick and serve with Fresh Tomato Sauce strewn across the slices. Garnish with a few rosemary sprigs.