

## Smothered Pork Marsala



### *Ingredients*

*1 1/2 lb. pork tenderloin*

*2 tbsp olive oil, divided*

*2 tbsp butter, divided*

*1/2 cup flour*

*salt and pepper to taste*

*1/2 lb cremini mushrooms, halved*

*2 tbsp shallots, minced*

*1 tbsp olive oil*

*2 tsp garlic, minced*

*1 tbsp flour*

*1/2 cup marsala*

*1 cup half and half*

*1/4 cup minced parsley*



### *Directions*

Cut the tenderloin crosswise into 6 equal pieces. Butterfly each by cutting down the middle, stopping before cutting through. Spread open each piece. Place the pieces between sheets of plastic wrap and pound thin to about 1/4 inch. Heat 1 tbsp of oil and 1 tbsp of butter in sauté pan over medium-high heat. Combine the 1/2 cup flour, salt and pepper in a shallow dish. Dredge pork in flour, shake off the excess. Saute half pork in butter mixture, turning once, until the meat is lightly browned on both sides, 2-4 minutes per side. Remove and cover to keep warm. Saute the remaining pork the same way. Add mushrooms to pan, saute 5-7 minutes. Add shallots, the 1 tbsp oil and the garlic, and cook 2-3 minutes. Stir in 1 tbsp flour, cook 1 minutes, stirring constantly. Deglaze the pan with the marsala. Cook until reduced by half. Stir in the half and half, simmer for 5 minutes. Return the meat to the pan and heat through.

### *Parmesan Roasted Potatoes*

Preheat oven to 375 and place baking sheet in there to preheat at same time. Cut into 1/2 inch slices 1 1/2 pound small red potatoes. Toss with 3 tbsp of olive oil in bowl. Combine 1/2 cup shredded parmesan cheese with 1/4 cup bread crumbs, and 1/4 cup minced parsley in small bowl. Spread over potatoes and toss to combine, gently. Arrange potatoes on baking sheet and bake 30-35 minutes.