

Spring Greens with Roasted Pork Tenderloin



Ingredients:

- 1 Pork tenderloin, cut into 1" thick slices
- 2 Pkgs. fresh spring greens, washed
- 1/2 Cup olive oil
- 1/4 Cup white wine vinegar
- 1 Tablespoon honey
- 1 Shallot, minced
- 1/2 Cup mixed dried fruit
- 1 Round goat cheese
- Cooking spray
- Salt and Pepper

Directions:

- 1) Pre-heat oven to 300 degrees and line a baking sheet with aluminum foil.
- 2) Spray a saucepan with cooking spray and place it on a burner set to medium-high heat.
- 3) Season the pork slices with salt and pepper and add them to the pan, searing them for two minutes on each side until browned and cooked through. Transfer the pork to the baking sheet and place it in the oven to keep warm.
- 4) Meanwhile, make the dressing by whisking the olive oil, vinegar, honey, shallot, salt and pepper (to taste) in a bowl until blended.
- 5) Place the greens in a large bowl and toss them with the dressing.
- 6) To serve, divide the dressed greens onto plates, sprinkle a generous amount of the dried fruit and goat cheese on top and then finish with slices of the pork tenderloin.