

Apple Hasselback Pork Tenderloin

(serves 4)



Ingredients:

Pork Tenderloin, 2 lbs

Apple of Choice, 1

Fresh Thyme, 2 sprigs

Salt

Pepper

Dried Sage

Directions:

1. Slice the apple into 8 slices.
2. Slice 8 parallel slices in the pork tenderloin.
3. Season both sides of the pork with a hearty pinch of salt, pepper and sage.
4. Gently place the apple slices in the Pork. (You may need to cut apple slices in half again, depending on the size of your apple.
5. Lay fresh thyme sprigs on top.
6. Place in an oven-safe dish and cover with foil.
7. Bake in a 350 oven for 45 minutes. Let rest for 5 minutes before slicing.