

Pork Tenderloin Medallions with Marsala-Goat Cheese Sauce

Serves 4

1 pork tenderloin (about 1-1.25 lbs.)
herbes de Provence
1 Tbsp. olive oil
1/2 lb. cremini mushrooms, sliced
3 cloves garlic, minced
1/2 cup marsala wine
2 oz. goat cheese, softened and cut/crumbled in a few pieces

Cut the pork tenderloin into 12-16 slices. Cover each slice with plastic wrap and smack gently (is that an oxymoron?) with a meat mallet until about 1/3" thin. Season to taste with sea salt, freshly ground pepper, and herbes de Provence.

Heat a large, heavy bottomed skillet over medium to medium-high heat and then add the oil. Once the oil is shimmering, add the pork tenderloin, in batches if necessary. Cook for about 2 minutes per side, or until done (they will cook quickly, since they are so thin) and then move to a plate and keep warm.

Add the mushrooms and a pinch of salt to the pan and sauté for a couple minutes before adding the garlic. Pour in the marsala to deglaze, being sure to scrape up all the browned bits from the meat. Reduce the marsala by about half. Reduce the heat to low and then stir in the goat cheese, until incorporated with the wine. Season to taste and serve over the tenderloin. (If necessary, add the pork tenderloin into the sauce for a minute or two at the end to re-heat.)