

Cuban Pork Tenderloin



Recipe by Amber

Penney Farms Princess

INGREDIENTS

2 pork tenderloins
extra virgin olive oil
salt
mojo seasoning
baby pickles, or pickle spears

yellow mustard
prosciutto
swiss cheese slices

INSTRUCTIONS

Preheat the oven to 425.

Cut and/or pound out the pork tenderloin so it's flat-ish. Start by making long shallow cuts down the length of the tenderloin, much like filleting a fish. If needed, pounded it out so that it's mostly flat.

Slather the mustard in a thick layer on the tenderloin. Then, generously sprinkle on the mojo seasoning, and a little salt.

Layer on the prosciutto, then the swiss cheese slices. Next, line up the pickles down the center of the tenderloin.

Using both hands, you're going to start at one long side of the tenderloin, and roll it up as tightly as possible like a jelly roll or cinnamon roll. Turn it seam side down.

Carefully tie it closed with butcher's twine every couple of inches.

Brush the outside of the tenderloin rolls with olive oil, and generously season with the mojo seasoning and salt.

Transfer to a baking sheet lined with parchment paper, still seam side down, and cook for 30 minutes on 425. For an additional browning on the exterior you can broil for an extra minute or so.

Let it rest for about 10 minutes, and then slice and serve.