

Bacon-Wrapped Pork Tenderloin

Center-of-the-Plate Recipe Suggestion

Serves: 4

Ingredients

- 1 White Marble Farms Pork Tenderloin
- 3/4 teaspoon kosher salt
- 3/4 teaspoon black pepper
- 4 sprigs fresh thyme
- 4 slices bacon
- 1 tablespoon olive oil
- 2 small fennel bulbs, cut into eighths
- 8 dried apricots, cut in half

Directions:

Heat oven to 400° F. Pat the pork dry with paper towels. Season with 1/2 teaspoon of the salt and 1/2 teaspoon of the pepper. Top the pork with the thyme and wrap it with the bacon.

Heat the oil in a large cast-iron skillet over medium-high heat. Add the pork and fennel. Season with the remaining salt and pepper. Cook the pork for 2 minutes per side. Add the apricots.

Transfer skillet to oven and roast for 20 to 25 minutes. Let rest for 5 minutes. Slice the pork and serve with the fennel and apricots.



Chef's Recipe of the Week

Sysco San Francisco Inc
510 226-3000

Bacon Wrapped Pork Tenderloin

Serves - 4 for \$45.00

	Plate/Serving	Total	%
Price:	\$15.00	\$45.00	
Cost:	\$3.16	\$9.48	21.07
Profit:	\$11.84	\$35.52	78.93

SUPC	S	Description	Brand	Qty	Type	Unit Cost	
2590347		PORK TENDERLOIN TRIMMED	WTMRBLS	1	1.00	LB	\$6.13
7222557		FENNEL ANISE FRSH	PACKER	2	1.00	LB	\$1.80
4379772		*BACON SLAB SLI 14/18 HNY CURE	SYS REL	3	0.50	LB	\$2.75
5846714		OIL OLIVE EXTRA VIRGIN ITALY	AREZZIO	4	1.00	TB	\$0.01
1039270		THYME BUNCH FRESH	PACKER	5	1.00	EA	\$0.07
3637345		APRICOT DRIED TURKISH WHOLE	INTLSUP	6	4.00	GM	\$0.03