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## Apple-&-Leek-Stuffed Pork Tenderloin

. This easy method of tying the roast together keeps the filling inside while you brown and roast it. We use applejack, brandy made from apple cider, for depth of flavor in the pan sauce, but you can use 1/2 cup cider if you prefer.

4 servings | Active Time: 1 hour 10 minutes | Total Time: 1 hour 10 minutes

Preheat oven to 450°F.

### Ingredients:

2 tablespoons extra-virgin olive oil, plus 1 teaspoon, divided

1 cup chopped leek, white and light green parts only, rinsed

1 sweet apple, such as Braeburn, Honeycrisp or Macoun, peeled and chopped

1 teaspoon chopped fresh thyme, plus 1 sprig, divided

3/4 teaspoon salt, divided

3/4 teaspoon freshly ground pepper, divided

1-1 1/4 pounds pork tenderloin, trimmed

2 cloves garlic, peeled

1/2 cup applejack or apple brandy

2 cups apple cider

2 teaspoons cornstarch

2 teaspoons Dijon mustard

### Directions:

Heat 1 TBSP oil in a large skillet over medium heat. Add leek and cook, stirring, until beginning to soften, about 3 minutes. Add apple, chopped thyme, 1/2 teaspoon salt and 1/4 teaspoon pepper and cook, stirring occasionally, until the apple is beginning to soften, about 2 minutes. Transfer the mixture to a bowl to cool. Rinse out the pan.

To butterfly the tenderloin, lay it on a large cutting board. Holding the knife blade flat and parallel to the board, make a lengthwise cut through the center of the meat, stopping short of the opposite edge so that the tenderloin remains in one piece. Open as you would a book. Cover with plastic wrap. With a meat mallet, rolling pin or heavy pan, pound the pork to an even 1/4-inch thickness.

Spread the apple mixture in the center of the pork, leaving a 1-inch border all around. Starting at a long side, roll up the pork to enclose the filling. To keep the stuffing from falling out during roasting, fold in about 1 inch of the two short ends. Tie kitchen string firmly lengthwise around the roast to secure the two ends. Then tie it crosswise with string at 2-inch intervals. Lightly brush the roast with 1 teaspoon oil and sprinkle with the remaining 1/4 teaspoon salt and 1/2 teaspoon pepper.

Heat the remaining 1 tablespoon oil in the skillet over medium-high heat. Reduce the heat to medium and brown the roast on all sides, about 4 minutes total. Transfer the roast to a rimmed baking sheet (set the pan aside). Place in the oven and roast until an instant-read thermometer inserted into the thickest part registers 145°F, about 15 minutes. Let rest on a clean cutting board for 5 minutes.

Meanwhile, prepare the sauce. Crush garlic with the flat side of a knife. Return the pan to medium-high heat. Add applejack (or apple brandy), thyme sprig and the garlic; bring to a boil and cook for 1 minute. Whisk cider and cornstarch and add to the pan. Return to a boil and cook, stirring occasionally, until thickened and reduced by just over half (to about 3/4 cup), 8 to 10 minutes. Remove from the heat; discard the garlic and thyme. Whisk in mustard and any juice from the baking sheet. Slice the pork and serve with the sauce.

#### Nutrition

Per serving : 366 Calories; 11 g Fat; 2 g Sat; 7 g Mono; 74 mg Cholesterol; 27 g Carbohydrates; 24 g Protein; 1 g Fiber; 561 mg Sodium; 534 mg Potassium