



Makes 3 Servings

Use Chantal® Talavera Collection™ Rectangular Baker

Greek Stuffed Pork Loin



Ingredients:

- 1 lb pork tenderloin
- ½ cup chopped red bell pepper
- ½ cup crumbled feta cheese,
basil and sundried tomato mix
- 1 minced garlic cloves
- 20 sliced pitted kalamata olives
- 4 oz spinach
- Olive oil

Preparation:

1. Preheat oven to 375° Fahrenheit.
2. Butterfly cut the pork tenderloin. Then pound the pork as flat as you can. Do not break through the meat.
3. Once pork is thin, spread bell peppers, feta cheese mix, garlic, olives and spinach evenly across the top of the meat.
4. Carefully roll the pork into a tube. If meat does not surround ingredients, use a toothpick to secure the loin. Cut into 2 equal pieces. Place both cuts into Talavera Rectangular Baker. Lightly drizzle olive oil over the pork.
5. Place into oven for about 45 minutes or when pork is cooked to your desire. Take out, let cool and slice evenly into 12 pieces. Ready to serve!