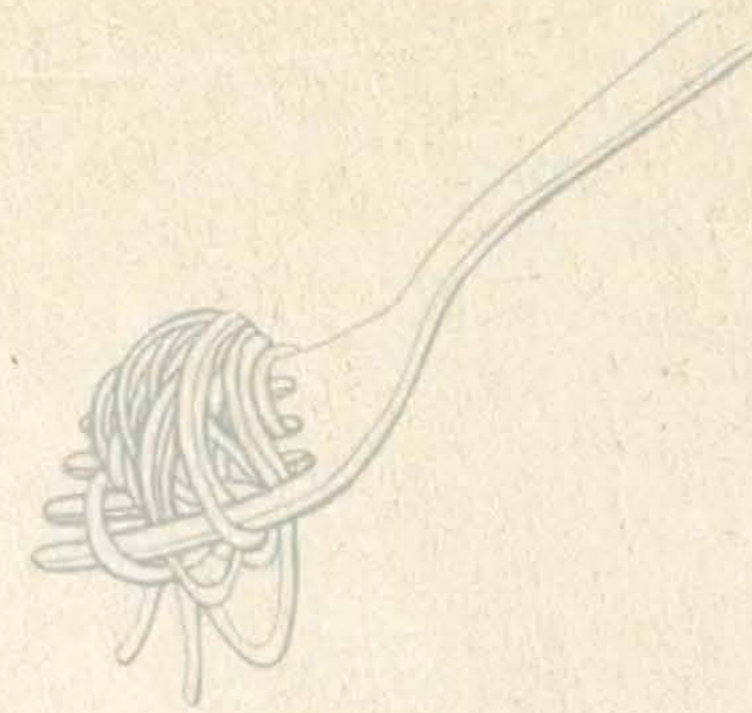


FR. FRANK'S PORK MEDALLIONS WITH FLORENTINE PASTA

Ingredients:

- ✦ 1 pork Tenderloin sliced and flattened to 1/8 of an inch
- ✦ 4 tablespoon olive oil
- ✦ 1 pound pasta of choice
- ✦ 3 cloves of minced garlic
- ✦ 1 small bag of spinach
- ✦ 1/2 cup fresh basil
- ✦ 1/2 cup grated parmesan cheese
- ✦ Salt and pepper to taste



FR. FRANK'S PORK MEDALLIONS WITH FLORENTINE PASTA

Instructions:

1. Slice pork tenderloin into ½ inch pieces. Pound to ⅛ inch and sprinkle with salt and pepper. Lay to the side. In a pot, place 1 gallon of salted water and bring it to a boil.
2. Place pasta in water and cook until al dente.
3. In a large saucepan heat 2 tbsp. of olive oil and fry the pork tenderloin on each side for about two minutes per side. Place on a heated plate on the side.
4. Return saucepan to the heat. Place the remaining olive oil in the pan and sauté the garlic until fragrant.
5. Place the spinach in the pan with the garlic and sauté the spinach until it is wilted. Take a ½ cup of pasta water and add to the saucepan with the garlic and the spinach.
6. Place the al dente pasta into the saucepan and add half the grated parmesan cheese. Continue stirring creating a sauce with the pasta and cheese. Add more pasta water if too dry. Add fresh basil and the pork medallions. Stir together and plate. Top with remaining cheese.

