



Roasted Pork Salad with Warm Bacon-Vinaigrette

GF
option

INGREDIENTS

1 (1- to 1¼-lb.) pork tenderloin, trimmed
2 tsp plus 2 Tbsp. Gustare Vita olive oil
½ tsp Hy-Vee salt
½ tsp coarsely ground Hy-Vee black pepper
1 large fennel bulb, thinly sliced; plus fennel fronds for garnish
4 slice(s) hickory smoked classic-cut bacon, chopped
¼ cup Hy-Vee apple cider flavored vinegar
3 tbsp fig spread
2 tbsp Hy-Vee stone ground Dijon mustard
1 ½ tsp refrigerated garlic paste
1 (5-oz.) pkg. organic baby spinach and arugula blend
1 cup thinly shredded radicchio
1 green apple, cored and cut into thin wedges
⅓ cup Hy-Vee pecan halves, toasted

PREPARATION

- 1 Remove pork tenderloin from refrigerator 15 minutes before searing. Preheat oven to 375°. Pat pork tenderloin dry with paper towels. Rub tenderloin with 1 tsp. oil. Season with salt and black pepper.
- 2 Spray an oven-going skillet with nonstick spray. Heat over medium-high heat; sear each side of the pork tenderloin for 2 to 3 minutes on each side or until golden.
- 3 Transfer pork tenderloin in the skillet to oven. Roast for 20 to 25 minutes or until pork reaches 145°. Transfer pork to a cutting board. Loosely cover with foil and let rest for 5 minutes.
- 4 Meanwhile, heat 1 tsp. olive oil in a medium skillet over medium heat. Add fennel; cook for 3 to 4 minutes or until tender, stirring occasionally. Transfer fennel to a small bowl; set aside.
- 5 Cook bacon in the same medium skillet over medium heat for 4 to 5 minutes or until bacon is crisp, stirring occasionally. Using a slotted spoon, transfer bacon to a plate lined with paper towels; reserve 1 Tbsp. bacon drippings in skillet for vinaigrette.
- 6 For vinaigrette, whisk together reserved 1 Tbsp. bacon drippings, remaining 2 Tbsp. olive oil, vinegar, fig spread, mustard and garlic paste. Cook over medium-low heat for 2 to 3 minutes or until simmering, whisking occasionally. Stir in bacon; cool slightly.
- 7 To serve, cut pork into ¼-in.-thick slices. Line a large serving platter with baby spinach blend and radicchio. Top with sliced pork, fennel, apple and pecans. Drizzle with warm bacon vinaigrette. Garnish with fennel fronds, if desired.

NUTRITION FACTS

Calories: 500
Total Fat: 31g
Saturated Fat: 7g
Trans Fat: 0g
Cholesterol: 80mg

Sodium: 790mg
Carbohydrates: 25g
Fiber: 5g
Sugar: 17g
Protein: 29g