

# Pork Medallions with Fig Glaze

*Such a simple and delicious recipe. I think that Fig Glaze would be yummy on almost everything!!! The slightly raisin quality of Amarone was a beautiful compliment*

Serves 2

3/4 lb. Pork Tenderloin, cut into 6 medallions of equal thickness and seasoned on all sides with salt and pepper

2 teaspoons Olive Oil

1 tablespoon Dijon Mustard

1 tablespoon Fig Preserves

1 teaspoon of Water

Pinch of Salt to taste

1 oz. Goat Cheese



1. Place a medium non-stick skillet over medium heat and add 2 teaspoons of olive oil. Add pork medallions to hot pan and cook until pork reaches a minimum internal temperature of 145 degrees, about 4 minutes per side.
2. While pork is cooking, make glaze by combining Dijon mustard, fig preserves, 1 teaspoon of water and the pinch of salt to taste and set aside.
3. Crumble goat cheese.
4. When pork has finished cooking, plate 3 medallions on each plate, spoon fig glaze over top and then garnish with goat cheese.
5. I served with sauteed asparagus with crispy onions but enjoy with any sides you like!

