

Bacon Wrapped Chimichurri Pork Tenderloin

February 23rd, 2025

This recipe serves: 6

Prep Time: 00:30

Cook Time: 01:00

"Pork Tenderloin" is NOT the same cut of meat as "Pork Loin." The Pork Tenderloin is the Pork version of Beef Tenderloin, which would be used to make the Chateaubriand or, when cut into steaks, the Filet Mignon. This Pork Tenderloin preparation is fast, easy, and tasty, with a time to table of less than 2 hours. And Chimichurri is the perfect flavor enhancement for the a juicy Pork Tenderloin.

Ingredients:

2 lbs Pork Tenderloin

1 pkg sliced Bacon

3 Tablespoons Homemade Chimichurri

Directions:

Preheat the oven to 400° F.

Cover a large sheetpan in aluminum foil.

In a small bowl, mix the Flavor Paste.

Open the Bacon. Separate each slice and lay out the Bacon slices to create a Bacon sheet.

Prep the Pork Tenderloin by opening the package, drying the meat with paper towels or a clean towel, and if necessary, removing the silverskin.

Liberally apply Chimichurri sauce to the Tenderloin. If the package contained 2 Tenderloins, arrange them together to make a single roast, ensuring to include Chimichurri in between the roasts.

Center the Tenderloin on the Bacon sheet.

Wrap the Bacon sheet around the Tenderloin, then flip the Tenderloin so that the seam is under the Tenderloin.

Move the Bacon-wrapped Tenderloin to the large sheetpan.

Insert a meat thermometer into the Pork Tenderloin, ensuring that it is fully buried in the thickest part of the Tenderloin.

Bake at 400° F. until the internal temperature of the Pork Tenderloin reaches 140° F.

This should take about 45 minutes.

When the internal Pork temperature has reached 140°, unwrap the aluminum foil, exposing the top of the Bacon covered Roast. Set the broiler on high.

Broil for 3 or 4 minutes, until the Bacon becomes crispy and browned.

Remove the Roast from the oven and rest the meat for 10 minutes.

Slice the Tenderloin into thin coins and serve with potatoes or rice.

If desired, you can drain the Au Jus and use it to make a gravy.