

Pork Tenderloin with Farmers Market Swiss Chard

Chef Nikki Olst

- 1# Pork tenderloin, source local pork if possible
- 2 cloves garlic, minced
- 2 Tablespoons Brown Sugar
- 1 teaspoon black pepper
- 2 teaspoons salt
- 2 teaspoons mustard powder

- 1 bunch (about 3/4 pound total) Swiss chard, stalks cut crosswise into 1-inch pieces, leaves torn into 2-inch pieces (keep stalks and leaves separate)
- 1 tablespoons pine nuts
- 1 tablespoons olive oil
- 1/4 cup golden raisins
- 1 cloves garlic, minced
- 1/2 tablespoon champagne vinegar
- Coarse salt and ground pepper

Directions

1. Open the pork loin from its packaging. Place on wire rack with sheet tray underneath. Place in fridge for 2 hours uncovered. This process helps to dry the meat and allow it to caramelize in the oven nicely.
2. Mix the garlic, brown sugar, black pepper, salt, and mustard powder together in a bowl. Remove the pork from the fridge. Rub with the spice mixture.
3. Keep the pork on the wire rack/sheet tray combo.
4. Cook the pork at 365 Degrees for 30-45 minutes or until the internal temperature of the pork reaches 155 degrees.
5. Remove the pork and allow to rest for 10 minutes. Slice and serve with swiss chard.
6. Wash chard, and shake excess water off; set aside. In a large saucepan with a lid, toast the pine nuts over medium-high heat, shaking pan to brown evenly, 2 to 4 minutes. Remove from pan; set aside.
7. In same saucepan, heat oil over medium-high. Add stalks, and cook until beginning to soften, about 4 minutes. Add leaves, raisins, and garlic. Cover, reduce heat to medium-low, and cook until tender, 6 to 10 minutes, stirring occasionally.
8. Pull lid back slightly, and tilt pan to pour off water. Stir in vinegar and pine nuts; season with salt and pepper. Serve with the Pork tenderloin.