

Pepper-Crusted Pork Tenderloin

✓ **WHY THIS RECIPE WORKS:** To build layers of flavor, we cook the asparagus in the flavorful pan drippings the tenderloins leave behind.

PEPPER-CRUSTED PORK TENDERLOIN WITH ASPARAGUS AND GOAT CHEESE Serves 4

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| 1 tablespoon minced fresh rosemary | 2 pounds asparagus, trimmed and cut on bias into 2-inch lengths |
| Salt and coarsely ground pepper | ¼ cup chicken broth |
| 2 (12-ounce) pork tenderloins, trimmed | 2 ounces goat cheese, crumbled (½ cup) |
| 2 tablespoons extra-virgin olive oil | ¼ cup balsamic vinegar |
| | 2 tablespoons unsalted butter |

1. Adjust oven rack to middle position and heat oven to 450 degrees. Set wire rack in rimmed baking sheet. Combine rosemary, 1 tablespoon pepper, and 1 teaspoon salt in bowl. Pat pork dry with paper towels and sprinkle with rosemary mixture.

2. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat until just smoking. Cook pork until browned on all sides, 5 to 7 minutes. Transfer pork to prepared rack and roast until meat registers 140 degrees, about 15 minutes. Transfer to carving board, tent with foil, and let rest for 5 minutes.

3. Heat remaining 1 tablespoon oil in now-empty skillet over medium-high heat until shimmering. Add asparagus, broth, ¼ teaspoon salt, and ¼ teaspoon pepper and cook, covered, until tender, about 5 minutes; transfer asparagus to platter and top with goat cheese. Reduce heat to medium-low, add vinegar to now-empty skillet, and simmer until thickened, scraping up any browned bits, about 1 minute. Off heat, whisk in butter. Slice pork, arrange on platter with asparagus, and drizzle with sauce. Serve.

