RECIPE

Sage and Celery Stuffed Pork Tenderloin

A butterflied pork tenderloin rolled around a warm sage and celery bread stuffing, an easy company dinner.

MAKES

6 servings US Metric

TOTAL

1 h

Ingredients

- [ ] 1 pork tenderloin (about 1½ lb), silver skin trimmed
- [ ] 1 tbsp olive oil, for the stuffing
- [ ] ½ cup chopped onion
- [ ] ½ cup chopped celery
- [ ] ¼ tsp garlic powder
- [ ] 2 cups dry plain bread cubes
- [ ] ½ cup low-sodium chicken broth
- [ ] 1 tsp dried sage
- [ ] ½ tsp dried thyme
- [ ] ½ tsp salt, divided
- [ ] ½ tsp black pepper, divided
- [ ] 1 tbsp olive oil, for browning

Method

1. Heat the oven to 425 °F. Warm the 1 tbsp olive oil for the stuffing in a 12-inch oven-safe skillet over medium. Cook the onion and celery until soft, about 5 minutes. Add the garlic powder, sage, thyme, ¼ tsp of the salt and ¼ tsp of the pepper for 30 seconds.

2. Take the pan off the heat. Stir in the bread cubes and broth until the cubes are damp. Scrape the stuffing into a bowl and keep it warm.

3. Lay the pork on a board. Cut a slit down its length, almost through, and open it like a book. Cover with plastic wrap and pound to about ½ inch thick.

4. Spread the warm stuffing over the pork, leaving 1 inch bare along the edges. Roll it up from a long side. Tie with kitchen string every 2 inches and tuck in the ends. Rub the outside with the remaining ¼ tsp salt and ¼ tsp pepper. Wash your hands, the board and the knife after the raw pork.

5. Wipe out the skillet and heat the 1 tbsp olive oil for browning over medium-high. Brown the roll on all sides, about 6 minutes in all.

6. Put the skillet in the oven and roast 20 to 25 minutes. The outside should be browned. Check two things: the pork at its thickest end reads 145 °F, and the stuffing in the center reads 165 °F. If the stuffing is behind, tent loosely with foil and roast 5 minutes more.

7. Move the roll to a board and rest it at least 3 minutes. Cut the string and slice into ¾-inch rounds.

8. Refrigerate leftovers within 2 hours. Reheat slices, covered, until they read 165 °F: 2 minutes in the microwave, or 6 minutes in the air fryer at 350 °F.