

Searched Pork Tenderloin with Smoked Paprika and Oregano

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	olive oil
1	tablespoon	smoked paprika
1	teaspoon	dried oregano
1/2	teaspoon	sugar
2		1.25 lb pork tenderloins
		kosher salt
2	tablespoons	neutral oil
1	tablespoon	fresh oregano - chopped

Stir together olive oil, smoked paprika, dried oregano and sugar. Halve each tenderloin crosswise, then halve again lengthwise, stopping 1/4" from cutting all the way through. Open meat like a book. Pound pork to 1/4" thickness. Season each piece with 1/2 tspn salt.

In a 12 inch skillet over med-high heat, heat 1 tablespoon of neutral oil until shimmering. Place 2 pieces of pork in pan and cook until golden brown, 2-3 minutes. Flip. Lightly brush paprika oil onto each piece all over and set aside. Repeat. Brush the rest of oil on pork and let rest for 5 minutes. Sprinkle with oregano.

Description: "Pork"