

# Ingredients



- 1 pork tenderloin
- 1 box stuffing mix
- 1/4 C raisins
- 1 T olive oil
- 2 T pork seasoning (use any seasoning that is a mix of paprika, onion, garlic, brown sugar etc)
- Kitchen string

## Stuffed Pork Tenderloin

### Instructions

- Preheat oven to 375.
- Prepare stuffing according to package directions. When cooked, mix in the raisins. Allow to cool for a few minutes.
- Slice tenderloin the long way down the entire side being careful not to cut all the way through. Open it up and lay it flat. Cover with plastic wrap (to avoid raw pork from flying around your kitchen). Using a mallet pound the tenderloin flat and as thin as you can get it.
- Place 3 or 4 strings underneath the roast about 3 inches apart. Spoon the stuffing mixture down the center of roast.
- Roll up your loin, being sure to tuck the ends in (if possible) and tie the strings to secure it closed.
- In a small bowl, combine olive oil and seasoning to create a paste. Rub the tenderloin all over with the mixture.
- Roast at 375 for about 45 minutes. Let rest 5-10 minutes before slicing.

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