

## **Maple Balsamic Glazed Pork Medallions**

### **Ingredients:**

- 1/3 cup Maple Balsamic
- 2 tsp. Dijon mustard
- 1 pork tenderloin, trimmed, sliced into 1 inch medallions, then pounded
- 2 tsp. Gremolata EVOO

### **Preparation:**

Wisk Dijon mustard and Maple Balsamic together.

Heat Gremolata EVOO in a nonstick skillet over med-high heat.

Salt and pepper tenderloin medallions and place in skillet. Sear about 4 minutes each side.

Add Balsamic and Dijon mixture.

Cook another minute or two, turning pork to coat evenly.

Plate and drizzle Balsamic mixture over top. Serves 4