

Herb Crusted Tenderloin with New Potatoes

A friend made dinner for us and shared this and several other recipes. Serves 4 - 6.

Quantity	Ingredients	Preparation Notes
2 lbs	New Potatoes	• Peel 1 inch strip around center of each potato
1/4 C	Butter or Margarine, melted	• Place in large bowl
2 Tbsp	Prepared Horseradish	• Add butter, horseradish, 1/2 tsp salt and 1/2 tsp pepper
1/2 tsp	Salt	• Toss gently
1/2 tsp	Freshly Ground Pepper	• Place potatoes on lightly greased rack in a broiler pan
1/2 C	Fine, Dry Breadcrumbs	• Bake at 425 degrees for 20 minutes, then remove from oven.
1/3 C	Fresh Basil	• Stir together breadcrumbs, basil, olive oil, 1 Tbsp pepper, Kosher salt, and thyme
3 Tbsp	Olive Oil	• Moisten tenderloins with water and press breadcrumb mixture over tenderloins.
1 Tbsp	Fresh Ground Pepper	• Place tenderloins on rack with potatoes
1 tsp	Kosher Salt	• Bake at 425 degrees for 25 minutes or until potatoes are tender and a meat thermometer registers 160 degrees in the thickest part of the tenderloin.
3 Tbsp	Chopped Fresh Thyme	• Sprinkle potatoes with parsley
1 1/2 lb	Pork Tenderloins	• Slice tenderloins
2 Tbsp	Chopped Fresh Parsley	• Garnish if desired.
	Fresh Herb Sprigs for Garnish	