

## **SHEET PAN DINNER: BACON-WRAPPED PORK TENDERLOIN ON CABBAGE + VEGETABLES WITH CARAWAY**

Serves 4-6 You can halve this recipe easily. If you have no racks, just nestle the pork down into the vegetables. At 140 degrees F, your meat should be rosy. If you like it a bit more done, finish it at 145 degrees F; it will come up to 150 degrees F while it rests.

*Equipment needed: 2 sheet pans, 2 racks (such as cooling racks), Wooden toothpicks, Mortar and pestle or substitute (see below)*

- 4 cups cabbage, chopped
- 2 Leeks, chopped--white and light green parts, only
- 2 Fennel bulbs, trimmed and sliced thinly
- 2 carrots, trimmed, peeled, and grated
- 3 tablespoons each: olive oil and red wine vinegar
- 2 teaspoons honey
- 1 1/2 teaspoons each kosher salt and fresh ground black pepper
- 1/8 teaspoon crushed red pepper.
- 2 teaspoons caraway seeds, crushed a bit (use mortar and pestle, meat pounder, clean hammer, or spice grinder)
- 2 pork tenderloins
- 4 pieces of bacon

Pre-heat oven to 425 degrees F. In a large bowl, toss together cabbage - caraway seeds. Divide between two greased sheet pans. Top with a wire rack. Pat the pork dry paper towels. Salt and pepper both tenderloins and wrap each with two pieces of bacon, securing bacon to pork with toothpicks at the end of each piece of bacon. Place one pork tenderloin on each rack. Roast until instant read thermometer registers 140 OR for about 35 minutes.

Remove from oven, wrap meat and rest for 3 minutes or so. Stir and taste vegetables; adjust seasoning, if needed. Remove toothpicks (4 in each tenderloin) and slice meat into 1/2-inch pieces. Divide vegetables between plates and top with a few slices of pork. Serve hot with fresh peas, if desired.