

Roast Pork Tenderloin with Celery Slaw

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4 servings
Prep 15 min.
Cook 20 min.

For the Slaw

Ingredients

¼ cup extra virgin olive oil
3 tablespoons apple cider vinegar
½ cup flat-leaf parsley leaves, finely chopped
1 clove garlic, finely chopped
6 ribs celery, thinly sliced
Salt and pepper

Directions

In a medium bowl, whisk together ¼ cup olive oil and the vinegar, then whisk in the finely chopped parsley and garlic. Stir in the celery and season with salt and pepper. Cover and refrigerate while the pork roasts.

For the Pork

Ingredients

¼ cup canola oil
1 pound pork tenderloin--trimmed, halved crosswise and patted dry
Salt and Pepper

Directions

1. Preheat the oven to 450°.
2. Season the pork with salt and pepper. In a large cast-iron skillet, heat 1 tablespoon canola oil over medium-high heat. Add the pork and cook until browned all over, about 5 minutes. Transfer the pan to the oven and roast until the pork registers 150° on an instant-read thermometer, about 12 minutes. Let the pork rest for 10 minutes before thinly slicing.

For the Pesto

Ingredients

1 clove garlic
1 cup baby arugula (about 1 ounce)
2 tablespoons flat-leaf parsley
1 cup pecans, toasted
2 tablespoons grated parmesan cheese

Directions

Meanwhile, using a food processor, chop the garlic clove. Add the arugula and whole parsley leaves and pulse until finely chopped; scrape down the bowl. Add the pecans and cheese and season with salt and pepper; pulse until combined. With the machine on, slowly add the remaining 3 tablespoons olive oil. Serve the pesto with the pork and celery slaw.

Tip: Bring the pork tenderloin to room temperature before roasting to ensure correct cooking time.

Tip: Double your batch of pesto, cover with a thin layer of extra-virgin olive oil, and refrigerate for up to 1 week.

Tip: Roll up leftovers in a wrap.