



 **Prep Time: 4 hours**

 **Cook Time: 35 minutes**

Pork Tenderloin with Squash Medley

INGREDIENTS

1 Villari Brothers Never Ever™
RWA Pork Tenderloin

1/2 teaspoon Garlic Powder

1/2 teaspoon Onion Powder

1/2 teaspoon Sea Salt

1/2 teaspoon Ground Black
Pepper

1/2 teaspoon Dry Basil

DIRECTIONS

- 1 Mix all herbs and spices together.
- 2 Coat the Never Ever RWA Pork Tenderloin with the spice rub. Wrap in plastic tightly and store in refrigerator for 4 to 5 hours, overnight is better.
- 3 Preheat oven to 375 degrees F. Cook for about 20 to 30 minutes or until internal temperature is 145 degrees F.
- 4 Allow to rest for 5 to 7 minutes before slicing. Pour Drippings from the pan and any drippings from resting into a bowl to reserve. In the meantime slice a Zucchini and a Yellow Squash in half and chop into half-moons, discard the ends. Sauté in a pan over high heat; with a little olive oil for 2 to 3 minutes. Add a sprinkle of Sea Salt and White Pepper and a splash of sweet white wine, and continue to cook for another 2 minutes stirring or tossing continuously. Remove from heat and add a Tablespoon of Chopped Fresh Basil. Toss or stir for a minute, the residual heat will be enough to wilt the basil and infuse the flavor into the Squash. Slice the Never Ever Pork Tenderloin about 1/2 inch thick and fan out 5 or 6 slices on a plate, and spoon a little of the drippings over the Sliced Tenderloin. Serve with Buttered Mashed Potatoes and the Squash, Zucchini, Basil Medley.