

# Pork medallion with smoked bacon, caramelized onions with Champagne vinegar, spinach mashed potatoes |

Recipe for 4 servings



## Description

Small medallions of pork tenderloin flavored while cooking with a thin slice of smoked bacon served on caramelized onions deglazed with Champagne vinegar and accompanied by a fresh spinach and potato mash.

## Note

Use pre-sliced smoked bacon to get the thinnest layer around the medallions.

## Ingredients

### For the pork medallions

- 480 Gr Pork tenderloin
- 8 Slice(s) Smoked bacon
- Salt and pepper
- Vegetable oil
- Olive oil

### For the caramelized onions

- 2 Unit(s) Onion
- 60 Ml Champagne vinegar
- Salt and pepper
- Vegetable oil
- Olive oil

### For the mashed potatoes

- 600 Gr Yukon gold potatoes
- 100 Gr Spinaches
- 50 Gr Butter
- 75 Ml 35% cooking cream
- Salt and pepper
- Vegetable oil
- Olive oil

## Preparation

- Preparation time **45 mins**

- Preheat your **four** at **400 F°**

### General preparation

Peel and cut potatoes into cubes. Chop the white onion. Chop the spinach leaves.

### Mashed potatoes preparation

Place the cubed potatoes in a saucepan of cold salted water. Bring to a boil and cook until the potatoes are soft. Mash the potatoes with butter and hot cream, then season with salt and pepper. Finish by adding the spinach leaves.

### Caramelized onion preparation

In a small skillet, drizzle some olive oil and caramelize the onions for 20 to 25 minutes. Deglaze with Champagne vinegar and adjust seasoning with salt and pepper.

### Pork medallion preparation

Cut the pork into medallions 2 cm thick. Wrap a half slice of bacon around each pork medallion and secure with a toothpick. Season with salt and pepper. In nonstick skillet, drizzle with vegetable oil and sear the medallions on both sides to get a nice color. Finish cooking in oven 3 to 5 minutes. Keep warm.

### Caramelized onion preparation

In a small skillet, drizzle some olive oil and caramelize the onions for 20 to 25 minutes. Deglaze with Champagne vinegar and adjust seasoning with salt and pepper.

**Bon appétit!**