

Pork Loin Wellington



Ingredients

- 1½ lb – 2 lb pork tenderloin, unseasoned
 - 1 pre-roll pie crust, room temperature
 - 2 cups fresh spinach
 - 1 egg
 - ¼ cup any brand meat rub
- or use the following spices: 1 tbsp garlic salt, 1 tbsp pepper, 1 tbsp chili powder, 1 tbsp paprika
- Your Choice of one of our Suggested Products to top:

Pepper Passion Jelly

Jalapeño Glaze–Chipotle

Jalapeño Glaze–Garlic & Dill

Directions

1. Beat one egg with one teaspoon of water, which will later be used as an egg wash.
2. Pre-heat oven to 350°F. Begin by rubbing pork loin generously with olive oil and completely cover with rub or spices.
3. Roll pie crust flat and press, if needed, in order to cover pork loin. Carefully place pork loin to the front of crust and top with fresh spinach, using both hands to hold the spinach on top.
4. Begin rolling pork loin tightly in crust from front to back, pinching the ends.
5. Pour enough olive oil to cover the bottom of your baking dish, and place pork loin seam facedown onto a baking dish.
6. Bake 45 minutes covered and 15 minutes uncovered.
7. Remove and let stand 5 minutes.
8. Immediately pour enough jelly to completely cover pork loin or lightly drizzle nectars.
9. Slice with an electric knife.



Jalapeño
GOLD