

Eat Happy Kitchen
Anna Vocino

PORK MEDALLIONS WITH BACON PEPPER CREAM SAUCE

(Serves 4-6)

INGREDIENTS:

- 2-3 pounds pork tenderloins, sliced into 1" disks, then pounded into 1/2" thick medallions (or you can use boneless pork chops, pounded thin)
- Salt and pepper
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 4 slices bacon
- 1 medium onion, chopped
- 1/2 cup chicken broth
- 2 tablespoons cream cheese, brought to room temperature
- 1/4 cup heavy cream
- 1/4 cup diced roasted red bell peppers
- 1/2 teaspoon red pepper flakes
- 1/4 cup chopped parsley, plus more for garnish

INSTRUCTIONS:

Season pork medallions evenly with salt, pepper, garlic powder, and onion powder. Set aside.

In a large, flat-bottomed, nonstick sauté pan, cook bacon on medium-high heat until crispy. Set bacon slices on a paper towel to cool, leaving bacon grease in pan.

Keeping pan at medium-high heat, cook onions until soft, about 3-4 minutes. Push onions to the perimeter of the pan and cook pork medallions

until cooked through, about 3-4 minutes per side. You may need to cook the pork medallions in two rounds so you don't overcrowd the pan. Remove pork to a plate, leaving bacon grease, onions, and drippings in pan.

Add chicken broth to pan, scraping up any drippings using a silicone spatula or wooden spoon. Reduce heat to medium and stir in cream cheese until melted. Whisk in heavy cream. Season with salt and pepper. Let sauce reduce for 4-5 minutes, stirring occasionally. Stir in diced red bell peppers and red pepper flakes.

Crumble bacon into pieces. Fold bacon pieces back into the sauce. Add cooked pork medallions and any reserved juices back into pan, dredging medallions in sauce. Stir in parsley.

Remove pan from heat and serve medallions topped with bacon pepper cream sauce, garnished with additional parsley.