



Pork Tenderloin Medallions with Sagey Sauteed Apples & Sweet Vidalia Onions

Serves 6-8

2 pork tenderloins (3/4-1 lb each) sliced in 1/2 inch pieces

1 T. olive oil

4 Honey Crisp or Harelson, apples, thinly sliced

One sweet vidalia onion sliced thin

2 fresh sage leaves chopped

4 tablespoons flour(wheat or rice)

1/4 tsp sea salt

2 grinds of organic ground pepper

1 1/2 cups Salad Girl Organic crisp Apple Maple dressing

2 cups organic chicken broth

Slice the pork into 8-10 thin cutlets, dip in 1/2 cup Salad Girl dressing, dredge in flour, salt and pepper mixture,,heat skillet and sautee medallions in 1 T. olive oil to brown on each side, remove from skillet add 1 T.olive oil, sautee apples and onions till soft but not mushy, add the remaining cup of Salad Girl, sage leaves, 1 cup organic broth. Add the pork medallions back to skillet, and simmer covered low for 20 minutes.

* for a truly rich dish, add 1/2 cup sour cream with the broth.

This dish is great with minnesota grown wild rice!