

# PORK MEDALLIONS IN TARRAGON CREAM

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Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 4

Recipe Creator: Platings and Pairings

## Ingredients:

- 1 pork tenderloin (about 1 ½ pounds)
- 1 tablespoon olive oil
- 1 cup chicken stock
- 1 tablespoon fresh tarragon, minced
- 6 ounces sour cream
- ½ teaspoon dijon mustard
- Salt and pepper, to taste

## Directions:

- Slice the pork into 1-inch thick medallions and season with salt and pepper.
- Heat the olive oil in a large skillet over medium heat.
- Sear the pork for 4-5 minutes on each side, until golden and cooked through. Set aside.
- Add the stock and tarragon to the skillet and simmer until reduced by half, 4-5 minutes.
- Remove pan from heat and stir in the sour cream and dijon mustard.
- Season with salt and pepper to taste.