

# ROASTED PORK TENDERLOIN WITH CREAMY MAPLE MUSHROOM SAUCE



Total Time  
**40 MIN.**

Serving Size  
**1 16TH RECIPE**

Difficulty  
**EASY**

Yields  
**16**



## Tip

Recipe Tip:

Serve with mashed potatoes and green beans.

## INGREDIENTS

## WEIGHT

## MEASURE

Pork tenderloins, trimmed (1 lb/500 g each)	4 lb	
Dried thyme	1 tbsp	15 mL
Kosher salt	1 tbsp	15 mL
Pepper	2 tsp	10 mL
Canola oil	1/3 cup	75 mL
Campbell's® Signature Sautéed Mushroom and Onion Bisque	1 pouch (8 cups)	1 pouch (1.81 kg)
Dijon mustard, grainy	1/4 cup	60 mL
Maple syrup	2 tbsp	30 mL
Dried parsley leaves	2 tbsp	30 mL
Cider vinegar	1 tbsp	15 mL

## INSTRUCTIONS

1. Season tenderloins all over with thyme, salt and pepper. Heat oil in large skillet set over medium-high heat; sear tenderloins, in batches, until evenly browned on all sides. Arrange on rack fitted over baking sheet.

2. Bake in 425°F (220°C) oven for about 15 minutes or until instant-read thermometer registers 160°F (71°C) when inserted into centre of each tenderloin. Tent with foil and let stand for 5 minutes. Carve into 3/4-inch (2 cm) thick slices or leave whole and carve to order.

3. Meanwhile, in large skillet set over medium-high heat. Combine Campbell's® Signature Sautéed Mushroom and Onion Bisque, mustard and maple syrup; bring to boil. Reduce heat and simmer for about 20 minutes or until slightly reduced. Remove from heat. Stir in parsley and vinegar. Keep warm for up to 2 hours.

Serving:

Place 4 oz (125 g) pork tenderloin slices on a plate, and top with 1/2 cup (125 mL) prepared sauce.