

Pork & Balsamic Strawberry Salad

Ingredients

- 1 pork tenderloin (1 pound)
- 1/2 cup Italian salad dressing
- 1-1/2 cups halved fresh strawberries
- 2 tablespoons balsamic vinegar
- 2 teaspoons sugar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons olive oil
- 1/4 cup chicken broth
- (5 ounces) spring mix salad greens
- 1/2 cup crumbled goat cheese

Member One presents **Mega Market Match!** EBT/SNAP will be matched dollar-for-dollar up to \$100 on these days: May 11, June 15, July 13, and August 10.

Visit DowntownRoanoke.org for details

Member One

Mega Market
Match 



HISTORIC ROANOKE
City Market

Prep: 20 minutes

Bake: 15 minutes

Yield: 4 servings





Mega Market Match

Directions

1. Place pork in a shallow dish. Add salad dressing; turn to coat. Cover and refrigerate for at least 8 hours. Combine strawberries, vinegar and sugar; cover and refrigerate.
2. Preheat oven to 425°. Drain and wipe off pork, discarding marinade. Sprinkle with salt and pepper. In a large cast-iron or other ovenproof skillet, heat oil over medium-high heat. Add pork; brown on all sides.
3. Bake until a thermometer reads 145°, 15-20 minutes. Remove from skillet; let stand 5 minutes. Meanwhile, add broth to skillet; cook over medium heat, stirring to loosen browned bits from pan. Bring to a boil. Reduce heat; add strawberry mixture. Heat through.
4. Place greens on a serving platter; sprinkle with cheese. Slice pork; arrange over greens. Top with strawberry mixture.

Recipe from TasteOfHome.com

