



Tuscan Pork and Beans

Ingredients:

- 1 pound pork tenderloin
- 6 cloves roasted garlic, mashed*
- 2 teaspoons chopped fresh rosemary, divided
- 1 teaspoon lemon-pepper seasoning, divided
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- Olive oil cooking spray
- 2 large portabella mushrooms, sliced (about 1/3 pound)
- 3 tablespoons water, divided
- 2 cups canned cannellini beans, drained
- 3 tablespoons tomato paste
- 12 ounces ready-to-serve polenta roll, sliced 1/3-inch thick
- 2 teaspoons extra-virgin olive oil
- 1/4 cup chopped Italian parsley leaves, garnish

Makes: 4 servings.

Prep Time: 30 minutes to Overnight

Cook Time: 30 minutes

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Directions:

1. Preheat grill to medium-high heat.
2. Combine about 1/3 mashed garlic with 1 teaspoon rosemary, 1/2 teaspoon lemon-pepper, salt and cinnamon.
3. Rub seasonings onto pork.
4. Spray pork with olive oil; place on grill.
5. Grill 8-9 minutes on each side, or until internal temperature is 155 degrees F.
6. While pork is cooking, spray a heavy nonstick sauce pan with olive oil and place over medium-high heat.
7. Add mushrooms and 1 tablespoon water; saute 2 minutes or until mushroom are softened.
8. Stir in beans, remaining garlic, 1 teaspoon rosemary, 1/2 teaspoon lemon-pepper, 2 tablespoons water and tomato paste.
9. When pork reaches 155°F, remove from grill and cut into rough bite-size pieces.
10. Add pork pieces to beans and stir.
11. Reduce heat to low; simmer 3-5 minutes.

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12. While pork and beans are simmering, spray polenta slices on both sides with olive oil.
13. Place on grill and cook, turning once, until hot.
14. Place 2 or 3 polenta slices on each plate.
15. Top each plate with 1/4 of the pork and beans.
16. Garnish with parsley, if desired.
17. Drizzle with 1/2 teaspoon olive oil over each portion.

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Recipe courtesy of the National Pork Board.

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