

TOAD HOLLOW®  
VINEYARDS

## Bacon Wrapped Pork Tenderloin with Garlicky Swiss Chard

A main course of juicy pork tenderloin with smoky flavors of bacon pair with Toad Hollow's red wines. Celebrate summer's garden bounty by serving fresh picked Swiss Chard with this dish.



*Texas Chef Christian Mailloux's recipes pair with the fresh wines of summer.*

## Bacon Wrapped Pork Tenderloin with Garlicky Swiss Chard

### INGREDIENTS

2 pork tenderloins, cleaned  
Applewood smoked bacon, thin sliced  
2 bunches cleaned Swiss Chard, chopped in large pieces  
4-6 lg. cloves fresh garlic, sliced thin  
2 Tbsp Extra virgin olive oil  
2 Tbsp unsalted butter  
Salt & Pepper to taste

### HOW TO MAKE IT

Preheat oven to 400°F. Lay out bacon slices side by side until they're the length of the tenderloin. Season the tenderloin with pepper. Place the meat on the top side of the bacon slices and roll up, wrapping meat completely.

Place the tenderloin in a shallow roasting pan and place in a preheated oven. Cook until bacon is crispy, approximately 20-25 minutes. Remove from oven and allow to rest 10 minutes before slicing. In a large sauté pan over medium high heat, melt the butter and oil together. Add the garlic and continue to cook just until fragrant. Add the Swiss chard and season with salt & pepper stirring frequently until wilted. Serves 4.

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