

Crispy Gnocchi with Mushrooms and Pork Tenderloin

30–35 Min

Ingredients 4 Portions

= Kotányi Produkte

450 g	Pork tenderloin
1 tbsp	Grill Chops Seasoning Mix
250 g	Brown mushrooms
500 g	Fresh gnocchi
2	Garlic cloves
3 tbsp	Olive oil
30 g	Butter
1 pinch	Table Salt
1 pinch	Pepper Black, Ground

Preparation

1. Trim the pork tenderloin of any sinew and cut into smaller pieces. Drizzle with 1 tbsp olive oil and season with grill chops seasoning. Slice the garlic into thin slices and the mushrooms into thick slices.
2. Heat a pan with the remaining olive oil and add the meat. Sear over high heat for 3 minutes, turning occasionally. Remove the meat and set aside. Add the gnocchi, mushrooms, and garlic to the same pan, and cook until the gnocchi are golden brown and crispy and the mushrooms are caramelized.
3. Return the meat to the pan and add the sage. Stir, season with salt and pepper if needed, and after 1 minute remove from the heat and serve.