

PORK MEDALLIONS IN CREAMY MUSHROOM SAUCE

Tender pork medallions in a creamy and flavorful mushroom herb sauce makes this a weeknight meal to savor.

Serves 4-5

INGREDIENTS

1 tablespoon olive oil
1 cup minced carrots
1 1/2 pounds tenderloin sliced into 1/4" medallions
1 cup mushrooms, chopped
1 large shallot, minced
1 can Campbell's Cream of Mushroom Soup
1 tablespoon fresh thyme
1 tablespoon fresh oregano
1 tablespoon fresh parsley
1/2 teaspoon ground black pepper
1/2 cup beef broth
1/4 cup dry white wine
Salt to taste

Serve with roasted red potatoes and garnish with fresh parsley



PREPARATION

1. Heat oil in a skillet over medium heat; cook carrots in oil for 5 minutes, stirring often. Add pork, salt and pepper and cook until lightly browned about 4 – 5 minutes on each side. Remove pork from the pan, and keep warm by placing on a plate and tenting with foil.
2. In the skillet, add the shallots, mushrooms and fresh herbs and cook until softened. Then add cream of mushroom soup, wine, and broth. Bring to a boil, stirring until thick. Return pork to pan, reduce heat to low, and cover. Simmer for 15 minutes, stirring occasionally.