



Delicious! Bacon-Wrapped Pork Loin

 Gluten Free

READY IN



50 min.

SERVINGS



50

CALORIES



122 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 lb bacon divided sliced
- 0.3 cup brown sugar
- 3 oz four cheese shredded mexican style kraft finely
- 1 chipotle peppers in adobo sauce diced canned finely (if desired)
- 8 oz philadelphia garden vegetable cream cheese spread
- 1 large garlic clove crushed
- 1 dash ground pepper black
- 0.5 cup peach preserves

- 8 oz pork mexican chorizo sausage
- 1 pork tenderloin

Equipment

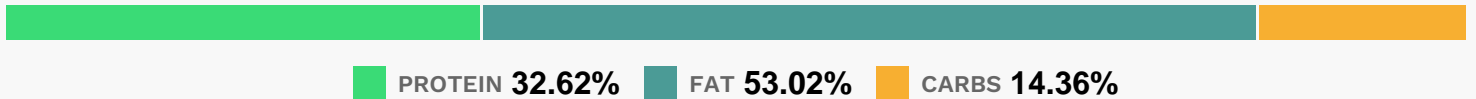
- frying pan
- oven
- baking pan
- toothpicks
- aluminum foil
- cutting board
- meat tenderizer

Directions

- Preheat oven to 400F.
- Combine peach preserves with 1 or more finely diced chipotles and 1 large crushed clove of garlic. Set aside.
- On cutting board, butterfly pork tenderloin, and pound with meat tenderizer to even thickness.
- Spread chorizo over tenderloin.
- Spread PHILADELPHIA Cream Cheese
- Spread down center and sprinkle shredded cheese on top.
- Roll-up tenderloin. Using slices of bacon, wrap tenderloin until covered. Secure with toothpicks, if needed.
- Place bacon-wrapped loin in cast iron, or heavy bottom fry pan. Cook until bacon is browned on all sides.
- Remove from fry pan and place in foil-lined baking dish.
- Bake for 25 minutes or until tenderloin reaches 160-165F, coating with glaze during the last 5-10 minutes of baking.
- Remove from oven and let rest for 5-10 minutes before slicing.

- Create caramelized bacon (yum!): Dice remainder of bacon into small to medium pieces. Using the same fry pan, brown until crispy.
- Drain off excess bacon drippings, leaving behind 1 to 2 tablespoons. In pan, add a few grinds of fresh pepper and 1/3 or more cups of brown sugar. Stir bacon to coat with sugar mixture. Cook over low heat until bubbly, be careful not to burn!
- Remove from pan.
- Now that your tenderloin is glazed, cooked and cooled, and your caramelized bacon is complete, it is time to serve. Slice tenderloin, and place on a beautiful serving platter. This dish can be easily doubled or tripled making it a great dish to serve buffet style at your next party!

Nutrition Facts



Properties

Glycemic Index:2.88, Glycemic Load:1.28, Inflammation Score:-1, Nutrition Score:5.5282608325715%

Nutrients (% of daily need)

Calories: 122.19kcal (6.11%), Fat: 7.04g (10.83%), Saturated Fat: 2.96g (18.49%), Carbohydrates: 4.29g (1.43%), Net Carbohydrates: 4.22g (1.54%), Sugar: 3.24g (3.6%), Cholesterol: 37.28mg (12.43%), Sodium: 112.65mg (4.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.74g (19.49%), Vitamin B1: 0.38mg (25.5%), Selenium: 13.39µg (19.13%), Vitamin B6: 0.3mg (15.24%), Vitamin B3: 2.77mg (13.84%), Phosphorus: 109.81mg (10.98%), Vitamin B2: 0.14mg (8.22%), Zinc: 0.85mg (5.67%), Potassium: 166.69mg (4.76%), Vitamin B12: 0.25µg (4.2%), Vitamin B5: 0.36mg (3.64%), Magnesium: 11.63mg (2.91%), Iron: 0.48mg (2.65%), Calcium: 23.03mg (2.3%), Copper: 0.04mg (2.05%), Vitamin A: 87.11IU (1.74%), Vitamin C: 1.14mg (1.38%), Vitamin D: 0.16µg (1.04%)