Main dishes / Netherlands

pork tenderloin and Belgian endive skillet · Netherlands

A savoury Netherlands-inspired Studio variation with Belgian endive, pork tenderloin and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g pork tenderloin
- ☐ 180 ml low-salt vegetable stock
- ☐ 1 g ground nutmeg
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g Belgian endive
- ☐ 15 g mild mustard
- ☐ 10 g chives

Let's make it.

01 Clean the Belgian endive and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the Belgian endive and cook for a few minutes.

03 Add the stock, cover and simmer for 10 minutes until the vegetables are tender.

04 Cook the pork tenderloin thoroughly in a separate pan until the centre reaches at least 71°C.

05 Combine the cooked main ingredient with the vegetables. Stir in the mild mustard, ground nutmeg, chives and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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