

John's Texas Tenderloin Roulade

Cook Time 15 minutes

Serves 8



Ingredients

- 3-5 lb pork tenderloin
- 8 oz of cream cheese
- 8 oz of goat cheese
- 1 sliced jalapeno
- 1 sprig of fresh rosemary
- Generous portion of cajun season
- 8 (approximately) slices of bacon

Instructions

1. Preheat oven to 350°.
2. Combine cream cheese and goat cheese.
3. Fillet the tenderloin, cover with plastic wrap and pound into an even thickness.
4. Roll cheese mixture into a log and place on one end of the tenderloin.
5. Add jalapeno strips, rosemary and cajun seasoning.
6. Roll the tenderloin tightly ensuring that all contents remain snug inside.
7. Once rolled, season the top of the tenderloin with more cajun seasoning.
8. Finally, wrap the bacon around the tenderloin and add cajun seasoning to the top and sides.
9. Bake on a boiler plate for 45 minutes.
10. Allow tenderloin to rest for 10 minutes before slicing.

Gluten Free / Keto / Low Carb