

# **Pork Medallions with Red Wine-Cherry Sauce**

Serves 4

## **Ingredients**

1 Tbsp olive oil  
1 (1-lb.) pork tenderloin, trimmed and cut into 12 slices  
1 Tbsp chopped fresh thyme, divided  
½ cup dry red wine  
¾ tsp kosher salt  
½ tsp black pepper  
1 cup unsalted chicken stock  
½ cup cherry preserves

## **Directions**

1. Heat oil in a large skillet over medium-high. Add pork slices; cook to an internal temperature of 145°F. Remove pork from pan; keep warm.
2. Increase heat to high. Add 2 tsp thyme to drippings in pan; cook 30 seconds. Add wine, salt, and pepper; cook 2 minutes or until liquid almost evaporates, scraping pan to loosen browned bits. Add stock and preserves; cook 8 minutes or until reduced to about ½ cup, stirring occasionally.
3. Spoon cherry mixture evenly over pork; sprinkle with remaining 1 tsp thyme.

