

Pork Saltimbocca with Sage Roasted Potatoes and Steamed Vegetables

Adapted from BonAppétit.com

Servings: 4

Ingredients:

- 4 Pork Loin Slices, 1” thick and about 6-8 oz. each
- 1 1/2 cups Dry White Wine
- 1 Onion, sliced into rounds
- 3 tbsp. Olive Oil
- Salt and Black Pepper, to taste
- 1 lb. Small Heirloom Potatoes, cut in half
- 1/4 cup Fresh Sage Leaves, chopped
- 8 Prosciutto Slices, thin
- 3 cups Mixed Vegetables, baby carrots, green and yellow beans

Directions:

1. Preheat oven to 450F and line a baking sheet with parchment paper.
2. Pierce pork slices and place in shallow dish to marinate with the white wine, set aside.
3. Gently toss onions, potatoes, oil and sage in a bowl; season with salt and pepper to taste and place on baking sheet.
4. Roast the onions and potatoes until they begin to brown, about 20 minutes.
5. While the onions and potatoes are cooking:
 - a. In a large pot bring about 1-2 cups of water to a boil. Once boiling, pour vegetables in a steamer and place in the covered pot. Cook until the vegetables are fork tender and set aside.
 - b. Remove the pork from the wine and pat dry. Season with salt and pepper, and top each loin slice with 2 prosciutto slices.
6. Once the potatoes are brown, add the pork to the baking sheet and roast till the center of the pork is 135F, about 10 minutes. Let the pork stand for about 5 minutes and serve.