



# ChefNorway's Coriander Steak

Preparation Time	Cook Time	Servings	Oven Temperature
15	35-40	3	225
minutes	minutes	people	Celsius

I love pork tenderloin steak, and make this weekly. Pork is cheaper than normal beef steak. And since it's almost fat free, when I wrap it in bacon this makes a good alternative. On top of that its quick made and the baking oven does the magic for me. For this I use fresh herbs like coriander and parsley.

## Ingredients:

- 4-500g pork tenderloin
- ChefNorway's spicy potatoes
- Fresh coriander
- Fresh parsley
- Seasoning
- Olive oil
- 5-6 bacon strips

## Directions

- Look up a recipe for ChefNorway's spicy potatoes
- Make the potatoes
- Finely chop coriander and parsley
- Spread coriander, parsley and seasoning on a cutting board.
- Add olive oil on top of the pork and roll it in the spices and herbs.
- Fry the pork in a pan for 30 seconds on each side.
- Wrap the bacon around the fried pork.
- Set oven at 200°C
- Bake the potatoes with the pork on top in the oven for about 30-35 min.

## Decorate

Serve with lettuce, peppers and pepper sauce. But even serving it plain with just the potatoes and pork on a plate would turn out delicious.

Hope you enjoy it as much as I do!

