

# Grilled Pesto Pork



| Preparation Time | Cook Time      | Servings      | Oven Temperature |
|------------------|----------------|---------------|------------------|
| <b>10-15</b>     | <b>30-45</b>   | <b>3</b>      | <b>225</b>       |
| <b>minutes</b>   | <b>minutes</b> | <b>people</b> | <b>Celsius</b>   |

This is a recipe for barbecue season and I would love to show you how to make simple delicious pork on the grill.

This way you can still manage to start some starters of hotdogs and burgers. When you've got a taste of barbecue season, you're ready to blow your friends and family away. You can even have them premade before going camping and just throw them on the grill.

## Ingredients:

- 4-500g pork tenderloin
- 2 tsp. pesto
- 6 bacon strips
- 2 strips prosciutto ham
- seasoning (salt & pepper mix)

## Directions

1. Quickly sear the meat in a hot pan with olive oil.
2. Remember to season the meat either while being fried, or before.
3. Lay out the bacon strips, and top that with prosciutto ham.
4. Add pesto and brush that on top of bacon and ham.
5. Wrap the fried pork with the bacon, ham and pesto.
6. Finish by wrapping the meat in tinfoil.
7. Let it cook on the grill for about 30-45 minutes.

(You could also just bake it in the oven at 225°C if you don't have a grill to use. But you will miss out on the barbecue taste. Still it would tickle your taste buds.)



## Decorate

- I usually make a side dish with Chefnorway spicy potatoes, and a dash of sour cream. But it's really your choice. Rice or a great summer salad would do great with this meal.

Hope you enjoy it as much as I do!