

## Pork Tenderloin with Picada Sauce and Roasted Cauliflower

### Ingredients:

1	Pork tenderloin, silver skin removed
1 Tbsp.	Olive oil
1 head	Cauliflower, trimmed, halved, cut into wedges
2 Tbsp. + ½ cup	Olive oil
As needed	Salt and Pepper
8 cloves	Garlic, roughly chopped
½ cup	Almonds, chopped, toasted
1 cup	Parsley, chopped plus more for garnish
1 Tbsp.	Dark chocolate, grated
1 Tbsp.	Sherry

### Method of Preparation:

1. Preheat oven to 375°F. Rub pork tenderloin with 1 tablespoon of oil and transfer to a shallow roasting pan, set aside. Toss the cauliflower gently with 2 tablespoons of oil and lay out onto a baking sheet. Season both items with salt and pepper. Roast pork tenderloin until internal temperature reaches 145°F, about 35-40 minutes. Remove pork from oven, cover with foil loosely and let rest; continue to roast cauliflower for an additional 10 minutes.
2. Meanwhile, heat the ½ cup of oil and the garlic in a skillet over medium heat until garlic begins to turn golden brown; let cool slightly. Add garlic oil to a blender or food processor with the chopped almonds, 1 cup of parsley, chocolate and sherry, and pulse until combined. Season with salt and pepper to taste.
3. When ready to serve, slice pork on the bias. Spread sauce onto a serving platter and then layer sliced pork on top. Follow with the cauliflower and then garnish with chopped parsley.