

# One-Pan Pork Tenderloin With Mushrooms

By Ali Slagle

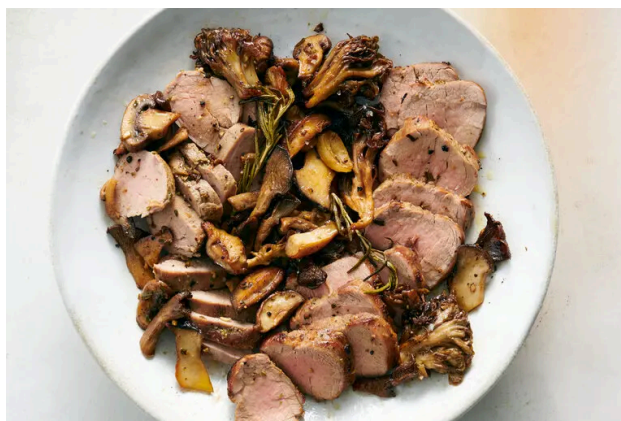
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**Total Time** 30 minutes

**Prep Time** 5 minutes

**Cook Time** 25 minutes

**Rating** ★★★★★ (589)



David Malosh for The New York Times. Food Stylist: Simon Andrews.

When pork tenderloin roasts with mushrooms in the same skillet, the results are deeply delicious. The pork's garlic, rosemary and fennel coating mingles with the crisping mushrooms, which grow rich and savory cooking in a knob of butter — exactly what the lean meat needs. Tearing a variety of mushrooms into ragged pieces creates a mix of textures with little effort. To double the recipe, sear the tenderloins and mushrooms in batches in a skillet, then transfer everything to a sheet pan to roast. Serve with couscous and a [green salad](#).

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## INGREDIENTS

**Yield:** 2 to 3 servings

- 2 rosemary sprigs
- 4 garlic cloves, smashed and peeled
- ½ teaspoon fennel seeds (optional)
- Salt and pepper
- 1 pork tenderloin (1 to 1¼ pounds), silver skin removed (see Tip), meat halved crosswise and patted dry
- 3 tablespoons extra-virgin olive oil
- 8 ounces mixed mushrooms, torn into 1-inch pieces
- 2 tablespoons unsalted butter, sliced

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## PREPARATION

### Step 1

Heat the oven to 425 degrees. Pluck 1 tablespoon leaves from the rosemary sprigs (reserve the rest). Using a mortar and pestle or knife and cutting board, combine the rosemary leaves, 3 garlic cloves, the fennel seeds (if using) and a pinch of salt and pepper. Pound or chop until a coarse paste forms. Season the pork with salt, then coat with the garlic-rosemary mixture. (You can season and refrigerate the pork up to 8 hours ahead.)

### Step 2

Heat the oil in a large, oven-proof skillet over medium-high. Add the pork and scatter the mushrooms around (skillet might be snug). Sear until browned underneath, 4 to 5 minutes. Season the mushrooms with salt and pepper and add the butter, remaining garlic clove and the reserved rosemary sprigs. Flip the pork, stir the mushrooms and spread them to fill the skillet. Roast, stirring the mushrooms halfway through, until a thermometer inserted

2 teaspoons red or white wine  
vinegar

into the thickest part of the pork registers between 140 and 145  
degrees, 10 to 12 minutes.

### **Step 3**

Transfer the pork to a cutting board to rest at least 5 minutes. Stir the vinegar into the mushrooms and scrape up any browned bits stuck to the bottom of the skillet. Thinly slice the pork and serve with the mushrooms, spooning the pan drippings over top.

### **TIP**

*To remove the silver skin, a tough connective tissue, without cutting off too much meat, locate the white, shiny membrane and insert your knife at one edge of the silver skin to cut between the skin and the meat, creating a flap to hold onto. Pulling the flap of silver skin tight with your nondominant hand, continue to slice along the length of the skin until you've removed and released all the silver skin.*