

Puff Pastry Wrapped Pork Tenderloin (for 6 people)

Ingredients:

1 sheet	Puff Pastry
1/4 cup	Dijon Mustard
1	Pork Tenderloin
½ cup	Spinach
1	Liquid egg
To Taste	Salt and Pepper

Instructions:

- 1) Season the pork tenderloin with salt and pepper and brown all side in a very hot pan.
- 2) Brush the pork tenderloin with Dijon mustard and cover with spinach.
- 3) Use the puff pastry to wrap around the pork tenderloin and brush the liquid egg on top.
- 4) Bake at 400°F for 30 minutes or until the puff pastry golden brown.