



Pork tenderloin with cream, onions and cheese

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Ingredients:

- 1 piece of pork tenderloin (approx. 1 pound)
- some mushrooms
- 1-2 onions
- 2 cups whipping cream (or half & half)
- 4 thick slices of bacon
- 2 eggs
- grated cheese
- salt, pepper

First, roast the diced onions a little bit. Next, pour the whipping cream, some grated cheese, the eggs and the diced bacon into a bowl and mix it. Season with a little bit of salt (bacon is already salty...) and pepper.

Then, add the sliced mushrooms and the roasted onions.

Finally, cut the tenderloin into 5-7 pieces, put everything into a pot that you can put into the oven and pour the whipping cream mix over the meat.

Bake in the oven for approximately 35 minutes on 350 degrees.

If you want, add some grated cheese 10 minutes before done.

Goes well with pasta or rice.