



Garden Hearts® Caesar with Orange-Marinated Pork Tenderloin

Yield: 8 Servings

INGREDIENTS

- 4 Garden Hearts® Petite Romaine Hearts**
- 4 12-ounce pork tenderloins, trimmed
- 2 tablespoons black pepper, coarsely ground
- 12 ounces Garden Hearts® Ultimate Caesar Dressing (recipe follows)
- 1/2 cup grated Parmesan
- 2 cups croutons
- fresh orange peel zest strips

MARINADE

- 1-1/2 cups orange juice
- 1/2 cup soy sauce
- 1/4 cup olive oil
- 3 tablespoons fresh rosemary, chopped
- 3 garlic cloves, chopped

DRESSING

- 3 egg yolks, pasteurized
- 4 flat anchovy filets, mashed
- 3 garlic cloves, minced
- 1 tablespoon Dijon mustard
- 1/4 cup fresh squeezed lemon juice
- 1/4 cup wine vinegar
- 1/4 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 2 cups extra virgin olive oil
- 1 cup freshly grated Parmesan cheese.

METHOD

1. Place marinade ingredients in a zip-lock bag with pork tenderloins and marinate flat in refrigerator for 24 hours.
2. For the dressing, combine the egg yolks, anchovies, garlic, mustard, lemon juice, vinegar, salt and pepper. Whisk well until foamy.
3. Slowly add the extra virgin olive oil until dressing is fully emulsified and finish with the Parmesan cheese. The dressing will have a thick consistency so it will adhere well to the lettuce. Refrigerate until ready for use.
4. Bring the marinade to a boil in a small saucepan and set aside for use as a sauce.
5. Generously pepper tenderloins and pan-sear until medium-well done.
6. Toss washed, whole-leaf Garden Hearts® in the Caesar dressing and garnish with grated Parmesan cheese and croutons, as desired.
7. Arrange Garden Hearts® on the plate and top with pork tenderloin, sliced on a slight bias. Drizzle with marinade and garnish with orange zest strips.



Recipe by: **Beat Giger, CEC, AAC, Corporate Chef
Pebble Beach Resorts; Pebble Beach, CA**

Chef's Comment: *"A classic Garden Hearts® Caesar provides an excellent foundation for superb entrées.*



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