

# CopyCat Olive Garden Pork Filettino

## Ingredients

4 pork tenderloins (8- to 10 ounce size)  
8 tablespoons extra-virgin olive oil  
4 tablespoons garlic, minced  
4 tablespoons fresh rosemary, chopped  
2 tablespoons fresh parsley, chopped  
1/2 teaspoon salt  
1/2 teaspoon black pepper  
store-bought veal demi-glance (optional)

## Directions

Sprinkle tenderloin with salt and pepper on all sides. Brush with olive oil, rosemary, garlic and parsley. Let marinate approximately two hours. Wipe off marinade.

Cook on a hot grill until internal temperature reaches 165 degrees F. Serve with veal demi-glance if desired.