

CopyCat Olive Garden Pork Filetino

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-glace (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-glace if desired.