

## Apple Mushroom Stuffed Pork Loin

Yields 1 pork loin



### Ingredients

- 2 tablespoons vegetable oil
- 1 Granny Smith apple, peeled, cored and diced
- 1 teaspoon fresh oregano leaves
- ½ cup (3 large leaves) collard greens, stemmed and roughly chopped
- 1 cup sliced mushrooms\*
- 5 ounces brie cheese, rind removed
- 1 Smithfield® Applewood Smoked Bacon Marinated Fresh Pork Loin Filet

### Directions

1. Preheat oven to 400°F and line a rimmed baking sheet with foil.
2. In a large skillet over medium heat, heat the oil until shimmering. Add the apple and oregano leaves and cook until the apples are tender, about 8 minutes.
3. Add the collard greens and mushrooms. Cook until the greens are wilted and the mushrooms are browned. Stir in the cheese until melted. Set aside.
4. Slice the loin lengthwise, about three-quarters of the way through and spread it open.
5. Cover with plastic wrap and pound it down with a meat mallet or a rolling pin until even in thickness throughout.
6. Spread the apple stuffing evenly on the flattened loin.
7. Tightly roll up the loin and place it on the prepared baking sheet.
8. Roast in oven for 25-35 minutes or until the outer edge measures 150°F at the thickest part with a meat thermometer.
9. Remove from the oven and loosely tent with foil to let rest for 20 minutes. Slice and serve.

### Notes

\*I used Baby Bellas