



Creamy Garlic Spinach Sauce

2 Tbsp butter

1 clove garlic, minced

1 small yellow onion, minced

1/3 cup chicken stock

1 cup evaporated milk

1 cup heavy cream

1/2 tsp Italian seasoning

1 1/2 cup chopped baby spinach

1/4 cup grated parmesan cheese

Fresh chopped parsley

Salt & pepper to taste

1. Melt butter in the cooking juices from the pork tenderloin. Add garlic, onion, Italian seasoning, and stir fry until fragrant, about 1 minute or until onions are translucent. Add in the chicken stock** and reduce a little.
2. Reduce heat to low heat, add the evaporated milk and heavy cream, and bring to a gentle simmer. Adjust seasoning with salt and pepper.
3. Add the spinach leaves and allow to wilt in sauce, and stir in the parmesan cheese. Allow sauce to simmer for further minute until cheese melts into sauce.

** You can use a dry white wine instead of stock if you prefer.