

Pork tenderloin with sherry

Recipe by [Cocinar para 2](#)



Meat, Second courses,
Microwave

Ingredients

• ¼ onion or 3 small onions • Extra Virgin Olive Oil (EVOO) • 1 tbsp flour • 70 ml. Pedro Ximénez sherry • ¼ AVECrem stock cube • 1 pork tenderloin

Preparation

Place the julienned onion and the EVOO in the steam case. Microwave for 2 minutes. Add the flour, sherry, and AVECrem stock cube. Add the tenderloin cut into cubes and microwave for 4 further minutes.