

Spanish Pork Roulade

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Ingredients

- 5 lbs. pork tenderloin
- smoked paprika
- black pepper
- salt
- 3-6 slices prosciutto
- ½ cup Goya sofrito
- 1 jar pimentos



Directions

1. Preheat your oven to 325°F.
2. Cut the pork tenderloin in half and remove any fat and silver skin from the outside. Rinse and dry the pork and lay it on a sheet of plastic wrap.
3. Holding the blade of the knife parallel to the counter, slice the pork down the middle to within ¼" of the opposite side. Open the pork like a book and lay another sheet of plastic wrap on top.
4. Using a meat tenderizer or your fists, pound the meat out to at most ½" thick. Remove and discard the top sheet of plastic wrap and season the pork evenly with salt, pepper, and smoked paprika.
5. Lay half of the prosciutto slices on top of the seasoning. Spread half of the sofrito on top of the prosciutto layer. Sprinkle a layer of pimentos on top of the sofrito.
6. Starting from one of the short ends, carefully roll the pork up, using the plastic wrap to keep it tight. Tie the pork roll with cooking twine at even intervals.
7. Repeat steps 2-6 with the other half of the tenderloin. Place both pork rolls on a rack in a roasting pan or in a greased baking pan. Bake for 1 hour and 15 minutes, or until a meat thermometer registers 145°F. Remove the pork rolls to a cutting board and cover with foil. Let rest for 15 minutes, then slice into 1" thick discs and serve. Use the drippings in the pan to make a gravy if desired.