



Fillet of Pork with tomatoes and Thyme

Ingredients

- 500g pork fillet - Extra Virgin Olive Oil - 8 slices of bacon - 1 pack of Cirio Cherry Tomatoes - sprigs of thyme - salt and pepper to taste - cooking string.

Preparation

1. Cut the pork fillet into about 8 evenly sized pieces, wrap in bacon and tie with the cooking string.
2. Simply oil a baking dish, arrange the meat and add the tomatoes seasoned with salt and pepper.
3. Bake at 200 degrees for about twenty minutes.

