

# Low-Point Prosciutto-Wrapped Pork Tenderloin

Ingredients:

- 1 lb. lean pork tenderloin
- 4 thin slices of prosciutto
- Fresh rosemary
- Fresh thyme
- 1/4 tsp. freshly ground pepper

Preheat oven to 425 degrees. Rinse and pat dry pork tenderloin. Align the 4 strips of prosciutto length-ways (overlapping each layer a bit). Place the pork tenderloin on top of the prosciutto toward one end. Sprinkle a little bit of chopped fresh rosemary and thyme on top and then sprinkle with fresh pepper. Taking the end of the prosciutto, start rolling tenderloin. After tenderloin is wrapped in prosciutto, place tenderloin in a baking pan, with the end of the prosciutto facing down. (I lined the pan with aluminum foil first for easy clean up). Place in preheated oven and bake tenderloin for 30 minutes or until the center temperature reaches approximately 140 to 150 degrees. Remove to a platter and slice tenderloin into 10 thin pieces. Serve with your favorite healthy side dish. Enjoy!

Total servings - 10 slices

Serving size - 2 slices

Points per serving - 3

Points plus per serving - 3

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Let us gather at the table, eat, laugh, and make memories."  
- Anonymous***