



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 thyme salt and pepper to taste

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.
4. Decorate with thyme.

