

# Pork Medallions with Maple Cream Sauce

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/greek-pork-tenderloin-medallions-recipe>

## Ingredients:

- 2 tablespoons maple syrup
- 1 tablespoon Dijon mustard
- 1 tablespoon cider vinegar
- 1 clove garlic pressed
- 6 pork tenderloin medallions
- 1 tablespoon olive oil
- 2 teaspoons butter divided
- 2 cortland apples peeled, sliced
- 1/2 cup apple juice
- 1/4 cup cooking cream
- 1 green onion
- paprika
- curry powder
- salt
- pepper