

# Pork Medallions Marsala with Mushrooms

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When the weather turns crisp, I crave meals that feel rustic yet refined. Pork Medallions Marsala is one of those dishes that instantly brings me back to my restaurant days. It was a customer favorite on our fall menu – tender rounds of pork seared until golden, then simmered in a silky Marsala wine sauce with mushrooms.

The dish had just the right balance of comfort and elegance, which made it perfect for both a weeknight dinner and a special occasion. I remember guests telling us it felt like something you'd order in a little Italian trattoria, yet it came together so simply in our kitchen.

Now, I make it at home for my family. The earthy mushrooms, sweet Marsala, and tender pork remind me of those busy fall nights at the restaurant, when the dining room was full and this dish was always on repeat. It's still just as cozy, comforting, and elegant – but now it's a recipe you can bring to your own table.

### **Restaurant Memory**

This dish first appeared on our fall menu when the cooler evenings started calling for something heartier. We wanted a dish that felt warm and comforting, yet still had a touch of elegance – something our guests could enjoy with a glass of red wine. Pork Medallions Marsala checked every box.

I still remember how quickly it became a customer favorite.

Tables would order it again and again, sometimes even requesting extra sauce to soak up with bread. For me, it was always a joy to watch a recipe created in our kitchen turn into a signature dish that brought people back. Today, I love recreating that same feeling at home.

## Things to know about this Pork Medallions Marsala with Mushrooms

### You said:

- **Marsala Wine Choices** – Sweet Marsala gives the sauce a richer, caramelized flavor, while dry Marsala leans more savory. Both work – it's simply personal preference.
- **No Marsala?** – If you can't find Marsala wine, a dry sherry or Madeira makes a good substitute. Even a dry white wine with a splash of brandy works in a pinch.
- **The Right Cut** – Pork tenderloin is best here since it stays juicy and tender when sliced into medallions. Pork loin can work, but may need a slightly longer cooking time.
- **Don't Overcook the Pork** – Pork is perfectly done at 145°F with a slight blush in the center. Overcooking will make the medallions tough.
- **Mushroom Options** – Cremini, button, or baby bella mushrooms are classic, but feel free to try wild mushrooms for deeper flavor.
- **Make It Creamy (Optional)** – Adding a splash of heavy cream gives the sauce a velvety richness, but it's just as delicious without.
- **What to Serve It With** – Mashed potatoes, creamy polenta,

or buttered noodles are perfect for soaking up the sauce. For a lighter option, try roasted green beans or a simple arugula salad.

- **Meal Prep Friendly** – The sauce reheats beautifully, so you can make it ahead and gently warm before serving.
- If you loved this Pork Medallions Marsala recipe, you'll also enjoy these fall-friendly Italian dishes from the blog:
  - **Pork Chop Piccata** – Tender pork in a tangy lemon-caper sauce, perfect for weeknight dinners.
  - **Italian Roasted Potatoes** – Crispy, garlicky, and a perfect side to soak up any sauce.
  - **Butternut Squash Risotto with Sage & Parmesan** – Creamy, comforting, and full of fall flavors.

## Ingredients

# Pork Medallions Marsala with Mushrooms

**Servings:** 4

**Prep Time:** 15 minutes

**Cook Time:** 25 minutes

**Total Time:** 40 minutes

## Ingredients

- 2 pork tenderloins (about 1  $\frac{1}{2}$  lbs total), trimmed and cut into 1-inch medallions

- Salt and freshly ground black pepper
- $\frac{1}{2}$  cup all-purpose flour (for dredging)
- 3 tablespoons olive oil (divided)
- 2 tablespoons unsalted butter
- 8 ounces cremini or button mushrooms, sliced
- 2 cloves garlic, minced
- 1 cup Marsala wine (sweet or dry)
- 1 cup chicken stock (low-sodium)
- $\frac{1}{2}$  cup heavy cream (optional, for a richer sauce)
- 2 teaspoons fresh thyme or chopped parsley (for garnish)

## Instructions

1. **Prep the pork:** Slice pork tenderloin into medallions, about 1-inch thick. Season generously with salt and pepper. Lightly dredge in flour, shaking off excess.
2. **Sear:** Heat 2 tablespoons olive oil in a large skillet over medium-high. Sear pork medallions in batches, about 2–3 minutes per side, until golden but not fully cooked. Transfer to a plate.
3. **Cook the mushrooms:** Add remaining olive oil and butter to the skillet. Sauté mushrooms until browned, about 5–6 minutes. Add garlic and cook 1 minute more.
4. **Deglaze with Marsala:** Pour in the Marsala wine, scraping up any browned bits. Let simmer 2 minutes to reduce slightly.
5. **Finish the sauce:** Add chicken stock and optional cream. Return pork medallions to the skillet, nestling into the

sauce. Simmer gently 5–7 minutes, until pork is cooked through (145°F internal temperature).

6. **Serve:** Garnish with thyme or parsley. Serve over mashed potatoes, polenta, or buttered pasta

