Thyme-Basted Pork Tenderloin with Oyster Mushrooms

Total **45 min;** Serves **4**

Chef Dai Shinozuka of Les Enfants Rouges uses an enticing, crunchy mix of walnuts, shallot and chives to garnish pan-roasted pork.

- **1 Tbsp. grapeseed oil**
- **One 1¼-lb. pork tenderloin**
- **Kosher salt and pepper**
- **4 Tbsp. unsalted butter**
- **¼ cup extra-virgin olive oil**
- **1½ lbs. oyster mushrooms, trimmed and torn into 1-inch pieces**
- **4 garlic cloves, 2 minced and 2 crushed**
- **2 Tbsp. chopped parsley**
- **2 large thyme sprigs**
- **Toasted walnuts, chopped shallot and chives and flaky sea salt, for garnish**

1. In a 12-inch ovenproof skillet, heat the grapeseed oil until shimmering. Season the pork with salt and pepper and cook over moderately high heat until browned all over, about 5 minutes. Transfer to the oven and roast the pork until an instant-read thermometer inserted in the thickest part registers 135°, 18 to 20 minutes.

2. Meanwhile, in a very large skillet, melt 1 tablespoon of the butter in the olive oil. Add the mushrooms, season with salt and pepper and cook over moderately high heat, turning occasionally, until golden, about 15 minutes. Add the minced garlic and the parsley and cook, stirring, until the garlic is fragrant, about 30 seconds. Remove from the heat.

3. Set the pork over moderate heat. Add the remaining 3 tablespoons of butter, the crushed garlic and the thyme to the skillet and cook until the butter is foamy. Baste the meat with the butter just until the butter browns, 2 to 3 minutes.

4. Transfer the pork to a cutting board and cut into thick slices. Spoon the mushrooms onto a platter, top with the pork and drizzle with the brown butter. Garnish with walnuts, shallot, chives and flaky salt and serve.

Ginger-Nut-Butter-Stuffed Chicken Breasts

Total **1 hr 15 min;** Serves **4**

Nut-and-ginger butter flavors this chicken, adapted from a guinea-hen recipe by chef Tatiana Levha at Le Servan.

- **1 stick unsalted butter, 4 Tbsp. softened**
- **¼ cup mixed chopped herbs, such as parsley, chives, tarragon and dill**
- **2 Tbsp. minced raw cashews, plus more for sprinkling**
- **2 Tbsp. almond meal**
- **1 Tbsp. finely grated fresh ginger**
- **Kosher salt and pepper**
- **Four 6 oz. skin-on, boneless chicken breasts**
- **1 Tbsp. vegetable oil**
- **1 shallot, finely chopped**
- **1½ cups dry white wine**
- **1½ cups chicken stock**

1. In a small bowl, mash the softened butter with the herbs, 2 tablespoons of cashews, the almond meal and ginger. Season with salt and pepper. Using your fingers, loosen the skin of each chicken breast to form a pocket, then stuff with a generous tablespoon of the ginger-nut butter. Season the chicken with salt and pepper and refrigerate until the butter is firm, about 20 minutes.

2. Preheat the oven to 400°. In a large cast-iron skillet, heat the oil. Add the chicken breasts skin side down and cook over moderately high heat until well browned, 5 minutes. Turn the breasts and cook for 3 minutes. Transfer the skillet to the oven and bake the chicken for 8 to 10 minutes, until just cooked through. Transfer to a platter and keep warm.

3. Melt 1 tablespoon of the butter in the skillet. Add the shallot and cook over moderately high heat, stirring, until softened, 1 minute. Add the wine and cook, scraping up the browned bits, until nearly evaporated, about 3 minutes. Add the stock and simmer until reduced to ½ cup, about 9 minutes. Whisk in the remaining 3 tablespoons of butter and season with salt and pepper. Strain the sauce into a bowl.

4. Spoon the sauce onto plates. Set the chicken on top, sprinkle with cashews and serve.

WINE Ripe, focused Chenin Blanc: 2012 Les Vignes Herbel La Rue aux Loups.

Author Jane Sigal researches her book in Les Enfants Rouges' tiny kitchen with chef Dai Shinozuka. He bastes pork tenderloin with brown butter before serving.