

Pork Loin Roast with Vegetables

Ingredients

3 pounds boneless pork loin roast

3 tablespoons Migliore Extra Virgin Olive Oil

4 cloves garlic, minced

½ tablespoon dried crushed rosemary

1 teaspoon dried thyme

2 teaspoons Migliore Portuguese Linguisa Seasoning Salt

4 to 5 large carrots, peeled and halved lengthwise

4 stalks celery, halved lengthwise

1 pound baby Yukon gold potatoes, quartered

Instructions

Take the roast out of the fridge and place the fat side up on a platter or parchment-lined work surface to come to room temperature.

Preheat the oven to 450°F.

In a small bowl, add 1 tablespoon olive oil, minced garlic, rosemary, thyme and Migliore Portuguese Linguisa Seasoning Salt. Mix to combine and set aside.

When the roast has reached room temperature, score the skin and fat ¼-inch deep in a cross-hatch pattern at 1-inch intervals. This will allow the seasoning flavor to soak in while roasting. Place your roast into a roasting pan with lid or larger baking dish. Gently rub the herb mixture all over your pork loin.

Place covered roast in oven 20 minutes.

In the meantime, prep and slice your carrots, celery, and potatoes, and place them in a bowl; toss with 1 tablespoon olive oil, salt, and pepper. After the initial 20 minutes of roasting, lower the oven temperature to

350°F and remove the pork from the oven. Uncover and add the vegetables in the dish around the pork roast. Add an additional 1 tablespoon of olive oil sprinkled on top of the vegetables and pork.

Continue to roast uncovered at 350°F for 35 to 45 minutes, or until the pork roast registers an internal temp of 145°F and vegetables are tender. Use an instant read meat thermometer to check for doneness.

Remove from the oven and let it rest for 10 minutes.

Transfer pork roast to a cutting board; slice and serve with the vegetables.
Serves 6