Garlic Rosemary Pork Roast

Ingredients

1 pork loin, centre roast, boneless, about 3 lb / 1.5 kg
3 cloves garlic
1 packet fresh rosemary
2 Tbsp / 30 mL canola oil
1 Tbsp / 15 mL balsamic vinegar
Salt and ground black pepper to taste

Directions

1. Pierce roast all over with fork.
2. Using a small electric food chopper or knife, coarsely chop garlic and rosemary.
3. In small bowl, combine chopped garlic and rosemary with oil, vinegar, salt and pepper.
4. Spread mixture on all sides of roast.
5. Preheat oven to 325°F. Place roast on rack in shallow roasting pan. Roast, uncovered, until instant-read thermometer registers 155˚F, about 1 ½ hours.
6. Remove roast from oven. Tent loosely with foil and let rest 10 minutes before carving.

Tip: Plan other meals with the leftovers – shaved leftover pork on a bun, strips for wraps, pitas or salads, diced pork for casseroles.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 90
- **Number of Servings:** 4-6