

Pork Roast Tuscan Style



Ingredients

- 1 pork loin, centre roast, boneless, about 3 lb / 1.5 kg
- 4 cloves garlic, minced
- 1 tsp / 5 mL coarse salt
- 1 Tbsp / 15 mL dried rosemary leaves (or ¼ cup / 50 mL chopped fresh rosemary)
- 2 tsp / 10 mL Italian seasoning
- Ground black pepper to taste
- 1 tsp / 5 mL canola oil

Directions

1. With a sharp knife, make a slit lengthwise through centre of pork loin. Create a hole by rotating the knife or inserting the handle of a wooden spoon into the opening.
2. In small bowl, combine garlic, rosemary, salt, Italian seasoning and pepper. Stuff most of the garlic mixture into opening.
3. Rub outside of roast with oil.
4. With a sharp knife, make a crosshatch pattern on the top surface of the roast. Rub remaining garlic mixture over the surface, pressing into slits.
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.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 90
- **Number of Servings:** 8-10