



# Herb-Seasoned Roast Pork Loin

## INGREDIENTS:

- fc 4 1/2 to 5lb boneless pork double loin roast, tied
- fc 2 tbsp olive oil
  - 2 tbsp fresh parsley, minced
  - 2 tsp fresh rosemary, minced
  - 1 tsp fresh sage, minced
  - 1 tsp fresh thyme, minced
  - 2 cloves garlic, minced
- fc 1 tsp freshly ground sea salt
- fc 1/2 tsp freshly ground pepper



## INSTRUCTIONS:

Heat oven to 325F. Place a rack in a large roasting pan. Brush pork roast with olive oil. Combine parsley, rosemary, sage, thyme, garlic, salt and pepper. Pat herb mixture evenly over pork. Place pork on rack in pan. Roast 1 hour and 40 minutes or until internal temperature reaches 155. Remove from platter, cover with foil and let stand 15 to 20 minutes before carving.