

Tuscan Pork Roast



PREP TIME 10 Min

COOK TIME 1 Hr 30 Min

READY IN 1 Hr 40 Min

SERVINGS - 10

INGREDIENTS

- * 3 garlic cloves, minced
- * 2 tablespoons olive oil
- * 1 tablespoon fennel seed, crushed
- * 1 tablespoon dried rosemary, crushed
- * 1 teaspoon salt
- * 1/4 teaspoon pepper
- * 1 (3 pound) boneless pork loin roast

DIRECTIONS

- 1.** In a small bowl, combine the first six ingredients; rub over pork roast. Cover and refrigerate overnight.
- 2.** Place roast on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 1-1/2 hours or until a meat thermometer reads 160 degrees F, basting occasionally with pan juices. Let stand for 10 minutes before slicing.

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