

Moist Pork Loin



Perfectly
Moist Pork
Loin is the
ULTIMATE
“set it and
forget it”
recipe! It’s
easy to prep,
easy to cook,
tastes
delicious &
your house
will smell
amazing!!

Serving Size:
8

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Ingredients



- 4-5 pounds pork loin roast
- 2 tablespoons olive oil
- 1 tablespoon salt
- 1 tablespoon pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder

[Joe's Whole Pork Loin Boneless](#)

Instructions

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- Preheat oven to 400 degrees F.
- Rub entire pork roast with olive oil. Then rub with salt, pepper, garlic powder.
- Place pork in roasting pan fat side up.
- Cook for 10 minutes.
- Lower heat to 350 degrees F and cook for 20 per pound until the internal temperature reaches 145 degrees F.
- Remove pan from oven, and put a piece of foil loosely on top of the roast. Let rest for 10 minutes.
- Transfer roast to a cutting board to slice for serving.

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