

Herb-Crusted Pork Loin Roast





Instructions

1. Preheat oven to 375°F.
2. In a bowl, mix olive oil, mustard, rosemary, thyme, garlic, salt, and pepper into a paste.
3. Rub mixture all over roast and place in a roasting pan.
4. Roast for 1.5 hours or until internal temp reaches 145°F.
5. Let rest for 10–15 minutes before slicing and serving.

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