

## Costine di maiale marinate

### Ingredients:

- \* 2 pork loins
- \* 40g ginger
- \* 3 cloves garlic
- \* 1 onion
- \* 400ml apple juice
- \* 150ml soy sauce
- \* 100ml lemon juice
- \* 2 hot chili peppers
- \* 3 tablespoons sesame oil
- \* 400g tomatoes
- \* 1 bunch parsley
- \* Salt
- \* Pepper

### Steps:

1. Prepare the chili pepper by removing the seeds and chopping it into small pieces.
2. Prepare the marinade for the pork loins by mixing all the ingredients except parsley in a large bowl.
3. Marinate the pork loins in the mixture for at least 30 minutes.
4. Preheat the oven to 140°C.
5. Place the marinated pork loins in a baking dish and bake for 15 minutes.
6. Remove the pork loins from the oven and let them rest for 5 minutes.
7. Garnish the pork loins with parsley and serve.