

Orange and rosemary roast pork

Brighten up your Sunday roast with zesty orange and herbaceous rosemary! Serve juicy slices of succulent pork with flavourful veggies and buttermilk mash.

- Serves 6
- Cooktime 1 hr 45 mins 1 hour 45 minutes
- Preptime 15 mins

Ingredients

- 1 tbs olive oil
- 1 garlic clove, crushed
- 1 orange, zested, juiced
- 1 tbs finely chopped rosemary
- 1 tbs sea salt
- 2 oranges, extra, thickly sliced
- 4 sprigs rosemary
- 1.8kg Coles Australian Pork Forequarter Roast
- 12 baby carrots, peeled
- 1kg brushed potatoes, peeled, chopped
- ½ cup (125ml) buttermilk, warmed
- 40g butter
- Steamed baby broccoli, to serve

Check ingredient labels to make sure they meet your specific dietary requirements and always consult a health professional before changing your diet. View dietary information [here](#).

Percentage Daily Intake information on our recipes is calculated using the nutrition reference values for an average Australian adult.

Method

1. Step 1

Preheat oven to 230°C. Combine oil, garlic, orange zest, chopped rosemary and salt in a small bowl.

2. Step 2

Place orange slices on the base of a large roasting tray. Top with rosemary sprigs. Place pork on top. Pour orange mixture over pork and rub into rind. Roast for 30 mins.

3. Step 3

Reduce oven to 180°C. Roast, adding carrots and orange juice in the last 45 mins of cooking and covering pork loosely with foil if it starts to brown too much, for 1 hour 15 mins or until cooked through. Set pork aside, covered, for 15 mins to rest.

4. Step 4

Meanwhile, cook potato in a saucepan of salted boiling water for 12-15 mins or until tender. Drain and return to the pan. Mash. Add buttermilk and butter. Stir to combine. Season.

5. Step 5

Slice pork and serve with buttermilk mash, carrots, baby broccoli and pan juices.