

Perfectly 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!!

 Course	Main Dish
 Cuisine	American
 Keyword	pork loin recipe
 Prep Time	5 minutes
 Cook Time	1 hour 40 minutes
 Total Time	1 hour 45 minutes
 Servings	4
 Calories	339kcal
 Author	Aubrey



4.49 from 1367 votes

Ingredients

- 2-2.5 pounds pork loin roast
- 1 tablespoons olive oil
- 0.5 tablespoon salt
- 0.5 tablespoon pepper
- 0.5 tablespoon garlic powder
- 0.5 tablespoon onion powder

Instructions

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

Nutrition

Calories: 339kcal | Carbohydrates: 2g | Protein: 51g | Fat: 12g | Saturated Fat: 3g | Cholesterol: 142mg | Sodium: 984mg | Potassium: 881mg | Vitamin C: 0.2mg | Calcium: 18mg | Iron: 1.4mg

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