



Ultimate Garlic Pork Loin Roast



Ultimate Garlic Pork Loin Roast made with just five ingredients, it is easy enough for a weeknight meal and fancy enough for your holiday dinner parties!

Course Main Course
Cuisine American
Keyword Ultimate Garlic Pork Loin Roast

Prep Time 5 minutes
Cook Time 1 hour
Total Time 1 hour 5 minutes

Servings 6 Servings
Calories 250 kcal
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Ingredients

- 3 pound pork loin not tenderloin
- 4 cloves garlic minced
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon coarse ground black pepper
- 1/4 teaspoon paprika

Instructions

1. Preheat your oven to 375 degrees.
2. Add the pork loin to your baking pan.
3. Coat with the garlic on top of the fat cap.
4. Mix the seasonings (salt, pepper and paprika) in small bowl and rub it on the pork.
5. Cook the pork for 60-75 minutes or until it has reached a temperature of 150-160 degrees.
6. Remove from the oven and let rest for five minutes before serving.

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Calories 250	Calories from Fat 36
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Fat 4g	6%
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Cholesterol 147mg	49%
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Potassium 912mg	26%
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Michigan A-1000	10%
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Vitamin C 0.7mg	1%
Calcium 15	3%

Iron 2.3mg	13%
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