



Balsamic Roasted Pork Loin



Prep
5 m

Cook
1 h

Ready In
3 h 5 m

allrecipes!

SAFeway

Safeway
11450 San Pablo Ave
EL CERRITO, CA
94530

Recipe By: Melissa S.

"A zesty, yet simple meal with an olive oil and balsamic vinegar marinade. A crowd pleaser!"

Ingredients

2 tablespoons steak seasoning rub
1/2 cup balsamic vinegar

1/2 cup olive oil
2 pounds boneless pork loin roast

Pork Loin Roast

\$2.99 - expires in 3
days

Directions

- 1 Dissolve steak seasoning in balsamic vinegar, then stir in olive oil. Place pork into a resealable plastic bag and pour marinade overtop. Squeeze out air and seal bag; marinate 2 hours to overnight.
- 2 Preheat oven to 350 degrees F (175 degrees C).
- 3 Place pork into a glass baking dish along with marinade. Bake in preheated oven, basting occasionally until the pork reaches an internal temperature of 145 degrees F (65 degrees C), about 1 hour. Let the roast rest for 10 minutes before slicing and serving.

ALL RIGHTS RESERVED © 2017 Allrecipes.com
Printed From Allrecipes.com 5/28/2017

350°F for 35 min. to 1 hr.
Check temperature at 35 min.
and every few minutes
after that.