

# Stuffed Pork Loin Roast

Yield: 6 min  
Total Time: 130 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-stuffed-pork-loin-roast-recipe>

## Ingredients:

- 2 tablespoons butter
- 1 small onion diced
- 2 celery stalks diced
- 2 garlic cloves
- 1 teaspoon dried rosemary
- 2 1/2 teaspoons dried thyme
- 1 cup diced onion
- 4 cups bread cubes in 1/2" dice I used Orange Cranberry Pecan Bread. Or use other rustic seasoned bread.
- 3/4 cup chicken broth
- 3 pounds pork loin roast center
- salt
- pepper
- 1 1/2 tablespoons butter
- 1 cup yellow onion finely diced
- 2 cloves garlic minced
- 1 teaspoon dried rosemary or 2 tsps fresh, minced
- 2 1/2 teaspoons dried thyme or 5 Tsps fresh, minced
- 1 cup chicken broth
- 2/3 cup orange juice
- 1 cup cranberries whole fresh or frozen
- 1/2 cup sugar
- 1/4 cup tawny port
- 2 teaspoons corn starch
- 1/2 teaspoon salt
- 1/2 teaspoon ground pepper

## Nutrition:

1. Calories: 650 calories

2. Carbohydrate: 44 grams
3. Cholesterol: 165 milligrams
4. Fat: 26 grams
5. Fiber: 3 grams
6. Protein: 52 grams
7. SaturatedFat: 9 grams
8. Sodium: 670 milligrams
9. Sugar: 24 grams

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