

Tender and Juicy Pork Loin Roast

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- 3 pounds pork loin
- 1 tablespoon olive oil
- 1 teaspoon sweet paprika
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- salt
- fresh ground pepper
- 4 cloves garlic minced
- 1/4 cup honey
- 3 tablespoons low sodium gluten free soy sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon olive oil
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- 1 pound Brussels sprouts cut in half
- 1 pound butternut squash peeled, seeds cleaned out, and cut into 1-inch cubes, you can also buy pre-cut butternut squash

Nutrition:

1. Calories: 950 calories
2. Carbohydrate: 46 grams
3. Cholesterol: 215 milligrams
4. Fat: 55 grams
5. Fiber: 8 grams
6. Protein: 74 grams
7. SaturatedFat: 15 grams

8. Sodium: 400 milligrams
 9. Sugar: 22 grams
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