

Herb Roasted Pork Loin

Ingredients:

1 2lb. pork loin

1/3 cup olive oil

1tsp. minced garlic

3 tbsp. Italian seasoning

1 tsp. red pepper (optional)

Salt and Pepper

Preheat oven to 350 degrees.

Wash and pat dry pork loin.

Mix olive oil and all the spices in a bowl; make sure you mix them well.

Sprinkle the pork loin with salt and pepper and then add half the herb mixture to the pork loin. Turn it over and cover the remaining side with the herb mixture.

Place in the center rack and back for 20-25 minutes per pound.

Remove from oven and let stand 10 minutes. This allows the juices to settle back down into the meat.