

Greek Pork Loin Roulade

<http://wp.me/p2OMyX-uk>

Ingredients:

2 lb pork loin
4 C baby spinach, loosely
packed
3 cloves garlic
1/4 C kalamata olives
2 tsp fresh Greek oregano



Method:

1. Blanch spinach, and allow to drain and cool in a colander. Set your oven to preheat to 350°F.
2. While the spinach cools, roll cut your pork loin using a sharp knife.
3. Add garlic, olives, spinach, and Greek oregano (regular oregano will work, too) into your food processor and pulse into a fine mixture.
4. Spread mixture onto cut loin evenly and roll. Tie with kitchen twine to allow the roulade to hold its shape.
5. Place the roast in a covered dish, and bake for 30 minutes. At the 30 minute point, uncover and cook for additional 30 minutes, or until your pork reaches an internal temperature of 140°F.
6. Allow to rest 5 minutes before serving. Remove twine, and slice.



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