

Italian Pork Roast with Roasted Potato Wedges

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Serves: 6

Prep: 5 minutes | **Cook:** 40-55 minutes

INGREDIENTS

- 2 pounds boneless pork loin roast
- 3 tablespoons Italian seasoning
- 4 medium potatoes, cut into wedges
- 1/4 cup Italian salad dressing

DIRECTIONS

1. Rub Italian seasoning over the surface of the roast.
2. Place roast in shallow pan and roast in 350°F oven for 20 minutes.
3. Place potato wedges and Italian dressing in plastic bag and toss to evenly coat wedges.
4. Add potato wedges to roast and return to oven for 20-35 minutes, or until internal temperature of roast reaches 160°F and potatoes are tender.
5. Remove roast from oven; let rest about 10 minutes before slicing.



Nutrition Information

Serving Size: 244 g

Calories	380
Total fat	13 g
Saturated Fat	4 g
Trans fat	0 g
Cholesterol	125 mg
Sodium	200 mg
Carbohydrates	15 g
Fiber	2 g
Sugars	2 g
Protein	46 g

Recipe adapted from: University of
Arkansas: Division of Agriculture