Italian Pork Roast with Roasted Potato Wedges

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Serves: 6

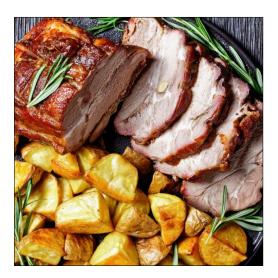
Prep: 5 minutes | Cook: 40-55 minutes

INGREDIENTS

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

DIRECTIONS

- 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