



MoroccanSpiced Pork Roast

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

Serving a gorgeous fancylooking holiday roast doesnt have to be complicated timeconsuming or expensive This pork loin proves exactly that This is fast easy and affordable but when you bring it to the table it looks like a million dollars The beautifully warming and aromatic spices really work so well with a pork roast I hope you give it a try soon

Ingredients

- - 1 (3 pound) boneless pork loin roast - 5 teaspoons kosher salt - 2 tablespoons olive oil - 2 teaspoons ground cumin - 1 teaspoon ground coriander - 1 teaspoon ground ginger - 1 teaspoon freshly ground black pepper - 1 teaspoon smoked paprika - $\frac{1}{4}$ teaspoon cayenne pepper - $\frac{1}{2}$ teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon ground cloves - $\frac{1}{4}$ teaspoon ground allspice - 3 tablespoons honey
- or as needed - 8 baby potatoes - 2 carrots
- cut into 2-inch chunks - 2 Anaheim chile peppers
- halved and seeded - 1 red onion
- roughly chopped - 2 tablespoons olive oil - salt to taste - $\frac{1}{2}$ cup plain Greek yogurt - 2 tablespoons thinly sliced fresh mint - 1 clove garlic
- finely crushed

Instructions

1. Butterfly the pork loin by cutting almost all the way through
2. starting on the thinnest side
3. keeping your knife flat and parallel to the cutting board. Stop about 1 inch from the opposite edge you started
4. so that the meat opens up like a book. A few more shallow cuts can be made if the pork is not opening up enough to flatten out
5. but do not cut all the way through
6. otherwise you'll end up with two pieces. Season the butterflied pork on both sides with kosher salt and let sit out at room temperature for 30 to 45 minutes
7. or 2 to 3 hours in the fridge. Preheat the oven to 350 degrees F (175 degrees C). Grease a roasting pan with 2 tablespoons olive oil. Pat the tenderloin dry with a paper towel. Mix cumin
8. coriander
9. ginger
10. black pepper
11. smoked paprika
12. cayenne
13. cinnamon
14. cloves
15. allspice
16. and honey together in a bowl with a spoon. Spread about half of the spice mixture inside the butterflied pork
17. fold it back together
18. and spread the remaining mixture all over the surface. Use 3 or 4 pieces of kitchen string to tie the loin up every few inches
19. cutting off extra string. Toss potatoes
20. carrots
21. chile peppers
22. and onion with olive oil and salt in a bowl. Place the pork into the prepared roasting pan and surround with vegetable mixture. Roast in the preheated oven until an instant-read thermometer inserted into the thickest part of the loin reads at least 140 to 145 degrees F (60 to 63 degrees C)
23. about 1 hour and 15 minutes. Remove from the oven and turn roast over with tongs in pan drippings. Transfer to a plate
24. cover loosely with foil
25. and let rest for 15 minutes. Increase oven temperature to 425 degrees F. Toss vegetable mixture in pan drippings and return to the oven to crisp up
26. about 10 minutes. Combine yogurt
27. mint
28. and garlic in a small bowl for sauce. Remove strings on roast. Slice
29. spoon pan drippings over
30. and serve with vegetables and yogurt sauce. Recipe Tips You can use any size pork loin roast. Patting the pork roast dry before applying the Moroccan spice rub will make it easier to spread. Roasting the vegetables while the pork loin rests is only necessary if they need further cooking.