

Roast Adobo Pork Loin

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

8

Description

Give your familys everyday pork loin recipe a major flavor boost with a simple homemade adobo rub Just combine GOYA Adobo AllPurpose Seasoning with Pepper chili powder cumin brown sugar cinnamon and a few tablespoons of olive oil in a bowl Rub the spice mixture over the pork roast until golden brown and prepare for the compliments to roll in

Ingredients

— - 1 (2 pound) boneless pork loin roast - 2 tablespoons chili powder - 1 tablespoon GOYA® Adobo All-Purpose Seasoning with Pepper - 1 teaspoon ground cumin - 1 teaspoon packed dark brown sugar - ? teaspoon ground cinnamon - 2 tablespoons GOYA® Extra Virgin Olive Oil

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Line a roasting pan with aluminum foil. Mix chili powder
2. adobo seasoning
3. cumin
4. brown sugar
5. and cinnamon together in a small bowl until well combined. Add olive oil and stir until completely saturated. Pat pork dry with paper towels. Rub pork all over with spice mixture
6. then place into the prepared roasting pan. Cook in the preheated oven until pork is dark golden brown
7. about 35 minutes. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Transfer pork to a platter and tent with foil to keep warm. Let rest for 10 to 15 minutes before slicing. Serve with accumulated juices.