

Pork Loin with Fall Vegetables

Cooked in a Moisture Temp Retherm Oven



COOKING GUIDE

PREP TIME	COOK TIME	COURSE	CUISINE	SERVINGS
25 mins	60 mins	Main Course	American	12 People



Model **RH-18-MT-3PH**

VIEW SPEC SHEET AND
INSTRUCTIONAL VIDEO



fwe.com/pork-loin-fall-vegetables

Ingredients

VEGETABLES

- ◆ 1 Rutabaga
- ◆ 1 Butternut Squash
- ◆ 2 Parsnips
- ◆ 5 Carrots
- ◆ 3 Red Potatoes
- ◆ 3 Turnips
- ◆ 8 Boiler Onions
- ◆ Roasted Garlic/Olive Oil
- ◆ Rosemary & Thyme
- ◆ Melted Butter

PORK LOIN

- ◆ 2 Pork Loins
- ◆ Roasted Garlic/Olive Oil
- ◆ Seasoning Mix: Salt, Pepper,
- ◆ Garlic, Coriander, Italian, Ginger

Instructions

VEGETABLES

- ◆ Preheat oven to 350°F.
- ◆ Peel and slice all the vegetables and combine in a large bowl.
- ◆ Drizzle with roasted garlic or olive oil and your preferred all-purpose seasoning. (We used Cavender's All Purpose Greek Seasoning)
- ◆ Mix until all ingredients are nice and coated. Then spread evenly across a large baking sheet.

Once the veggies are fully cooked, remove them from the oven, toss in finely chopped rosemary and thyme seasoning, melted butter, then plate and enjoy!

PORK LOIN

- ◆ Preheat oven to 350°F.
- ◆ Lightly score loins across the fat cap with the tip of a sharp knife.
- ◆ Lightly coat with roasted garlic or olive oil and rub in on all sides.
- ◆ Heavily cover all sides of each pork loin with seasoning mix.
- ◆ Place seasoned pork loins on a large baking sheet with the fat side up. Then bake for approximately one hour.
- ◆ Allow them to rest for about 15 mins before slicing. Enjoy!

Equipment Instructions

- ◆ Set a 350°F cook temperature. Ensure the cook method is set to "Time." Set timer for 25 minutes.
- ◆ Set a 140°F hold temperature.
- ◆ Set both the **cook** and **hold** moistures setting to "Off." Vent Schedule should be open for all four cycles.
- ◆ Once preheated, load the pork loin and vegetables into the oven and press the "▶" button to begin the cook.

