

Roasted Pork & Chili Beans



FOODSERVICE



SERVING SIZE: 5

Ingredients

- 2 pounds Pork Loin
- 2 1/2 teaspoons Salt
- 1 teaspoon Black Pepper
- 1 2/3 ounces Borsin Cheese
- 1/2 cup Baby Spinach
- 1 cup **Furmano's Chili Beans in Sauce**
- 1/2 cup **Furmano's Mild Salsa**

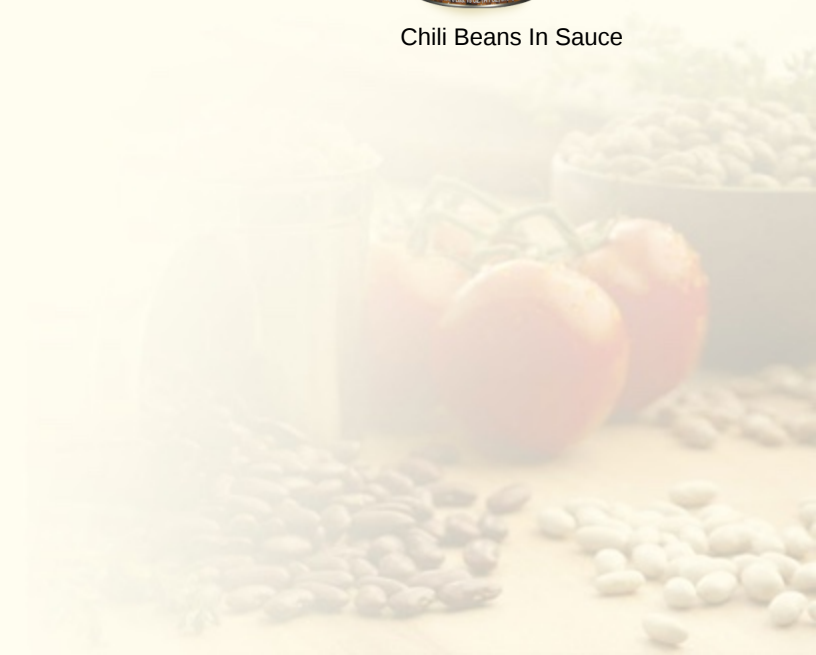
In This Recipe



Pouch Mild Salsa - #10



Chili Beans In Sauce



Preparation

1. Flatten Pork Loin with boning knife by slowly cutting just above bottom on the longest edge. Keep making slices the length of the loin until you are able to "unroll" the loin to look like a flat sheet.
2. Cover loin in plastic wrap and pound to a 1/2" in width.
3. Season the inside of the loin with Salt and Pepper.
4. Allow the Borsin cheese to sit at room temperature then spread it over what will be the inside of your roll.
5. Next, layer the Baby Spinach on the cheese.
6. Layer the Chili Beans over the spinach.
7. Finish with a layer of Salsa.
8. Roll the pork loin back into its original shape, tightening it as you porceed. Wrap tightly in aluminum foil.
9. Bake in a 375* oven for 1 hour or until an internal temperature of 150° is met.

