

# Roasted Pork Loin with Tomato Glace



FOODSERVICE



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SERVING SIZE: 8

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## Ingredients

- 2 pounds Boneless Pork Loin
- 2 tablespoons Paprika
- 1 tablespoon Chili Powder
- 2 teaspoons Cocoa Powder
- 2 tablespoons Minced Garlic
- 1 3/4 pounds **Furmano's Crushed Tomatoes**
- 1/4 cup Onion, Finely Diced
- 2 tablespoons Green Peppers, Finely Diced

## In This Recipe



Bella Vista Crushed Tomatoes

## Preparation

1. Preheat oven to 350\*
  2. In a small container, mix together Paprika, Chili Powder, and Cocoa Powder.
  3. Take spice rub and apply generously to the Pork Loin. Make sure to cover entire surface area. Allow Pork to rest for 30 minutes.
  4. Place roaster pan on stove top burner over medium high heat. Add Olive Oil then sear all sides of the Pork Loin.
  5. Then, add Onion and Green Pepper to pan. Saute until Onion becomes translucent, then add Garlic and saute' for another 2 minutes. Next add Furmano's Crushed Tomatoes.
  6. Place pan in oven and roast for 2 hours or desired doneness.
  7. When done, allow to rest and serve with pan sauce.
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